

Linguini with herb pesto

Serves 6 at home or 12 in the classroom

Fresh from the garden, eggs, parsley, mint, garlic,

try making a basil pesto

Plain flour for dusting

Parmesan cheese

Pesto

Salt

60g parmesan

$\frac{1}{4}$ cup pine nuts

$\frac{1}{2}$ cup mint leaves

$\frac{1}{2}$ cup Italian parsley leaves Equipment

fridge with a film of olive oil

2 trays, chopping boards, sharp knives, colander,

Tea towel, oven mitts, slotted spoon, food processor

Grater, serving bowl, pasta pot, scraper, scales,

Metric measuring spoons and cups, garlic crusher,

Ingredients

2 quantities of pasta dough

2 cloves garlic

$\frac{1}{4}$ cup olive oil

2 tablespoons extra virgin olive oil

What to do

1. Pass the pasta through the narrow cutting blade

Dust the trays with flour, lay strands of linguini in :

for 10 minutes.

2. Fill the very large saucepan with salted water and

3. In the meantime make the pesto. Set out the chopping board and small knife. Weigh the parmesan and grate it. Place half the parmesan in the bowl of the food processor and set

the other half aside in the medium bowl. Place 2 tablespoons of the pine nuts in the frying

pan and toast over a medium heat until golden. Set aside to use as a garnish.

4. Gently pull the stalks from the herbs. Rinse the leaves and dry by rolling in the tea towel. Place the leaves in the processor and stems in the compost bucket.

5. Peel the garlic crush in the garlic crusher and add to the food processor along with the remaining pine nuts. Process until you have a rough paste. With the motor running slowly add the oil. You should have a paste that is the same consistency as mayonnaise. Using the spatula scrape the pesto into the bowl with the remainder of the parmesan and stir to combine. Taste for salt.

6.@@ Drop the linguini into boiling water .Cook for 5 minutes (taste to check if it is al dente)

Set the colander in the sink. Ladle 3 tablespoons of the cooking liquid into the bowl with the pesto and stir.

Tin the linguini and boiling water

herb pesto

pesto is so versatile, you can

freeze it in meal servings or

Place in a very clean jar in

or mint pesto for a change

Instead of pine nuts
use sunflower kernels