

Creamy Pesto Pasta

Serves: 32 tastings



From the garden: Basil, parsley & garlic

Equipment:

- Large saucepan x 1
- Colander
- Mortar & pestle
- Small bowl x 1
- Wooden spoon x 1
- Chopping boards and knives
- Measuring cups
- Measuring spoons
- Kitchen scale

Ingredients:

- 500g pasta
- 1 teaspoon salt
- Pesto:**
 - 2 cups basil (leaves only)
 - ¼ cup parsley (leaves only)
 - 3 cloves garlic
 - ½ cup parmesan cheese
 - ¼ cup olive oil
 - 1 teaspoon sugar
 - Salt & pepper to taste
- 1 cup cream

Method:

1. Prepare all of the ingredients based on the instructions in the ingredients list.
2. Cover pasta with hot water in a large saucepan, add salt and boil until tender.
3. Drain the pasta, put it back in the saucepan and set aside.
4. Place the basil, parsley and garlic in the mortar and pound to a smooth paste with the pestle.
5. Place the basil-parsley paste in a small bowl, add cheese, oil, sugar, salt and pepper, mixed evenly.
6. Add cream and pesto to the pasta, toss it and heat the saucepan on medium heat until it starts to bubble around the side.
7. Remove from heat, season with salt and pepper to taste.
8. Serve into 5 large serving bowls and serve with a ladle.