

How to make

# Pesto

*served with bavette pasta*

Serves 2

## Ingredients:

- large bunch of fresh basil - approximately 125gr
- 1 garlic clove
- 1 tb spoon of pine nuts - toasted
- 150ml extra virgin olive oil
- a pinch of sea salt and some freshly ground black pepper
- a large tb spoon of fresh Parmesan cheese
- sprig of basil to garnish
- pasta (any type you like - we use bavette pasta)

## Preparation:

1. Heat 2.5 liters of water in a saucepan for the pasta. Add the pasta and some salt when water reaches boiling point.
2. Toast the pine nuts in a hot frying pan and leave to cool.
3. Peel the garlic clove and add to a food processor or blender with cold toasted pine nuts (keep a couple aside for garnish), blend. Add basil, blend. Once the paste is halfway blended, slowly pour in a cup of olive oil, gently blend and then mix in the parmesan cheese. Give the mixture one final short burst until you get a pale green thick paste.
4. Drain the pasta when ready. Add some of the cooking water to a pan and add the pesto. Add pasta and the remaining toasted pine nuts and mix well. You can also add pre-cooked fresh broad beans or peas, which gives the dish a little more bulk and texture. Mix in plenty of freshly grated Parmesan. Enjoy!



**STRADA**

Cucina Italiana

