

Creamy Pesto Pasta

Season: Summer

Type: Main

Serves: 28 tastings

From the garden: Basil & garlic

Class focus: Using mortar & pestle to make pesto



Equipment:	Ingredients:
Large saucepan x 1 Colander x 1 Mortar & pestle x 3 Small mixing bowl x 1 Wooden spoon x 1 Chopping boards and knives Measuring cups Measuring spoons Serving spoon x 5 Serving bowl x 5	1 pack of spiral pasta (500g) Hot water from kettle for cooking pasta 1 teaspoon salt <i>Pesto:</i> 2 cups basil (leaves only) 3 cloves garlic ½ cup parmesan cheese ¼ cup olive oil 1 teaspoon sugar ¾ teaspoon salt 10 grinds of pepper 1 cup cream

What to do:

1. Wash all the herb.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. In a large saucepan, cover pasta with hot water from the kettle, add salt and boil until tender, about 10 minutes.
4. Drain the pasta, put it back in the saucepan and set aside.
5. Place basil and garlic in the mortar and pound to a smooth paste.
6. Transfer the basil mixture into a small mixing bowl, add cheese, oil, sugar, salt and pepper, mixed evenly.
7. Add the basil pesto and cream to the pasta, toss well.
8. Serve into 5 large serving bowls with a serving spoon in each.