

Pasta with Fresh Pesto

Ingredients

For Pesto

50g pine nuts

80g fresh basil

50g parmesan cheese

150ml olive oil

2 garlic cloves, peeled

For pasta

500g Spaghetti

50g parmesan cheese, grated

Equipment

White tray

Frying pan

Wooden spatula

Food processor

Chopping board

Vegetable knife

Large saucepan

Colander

Grater

Metal plate

Method

1. Heat a small frying pan over a low heat. Cook the pine nuts until golden, shaking occasionally.
2. Put them into a food processor with the basil, Parmesan, olive oil and garlic cloves. Process until smooth and season
3. Boil spaghetti in a large pan according to pack instructions
4. Drain well, and then return to the pan with the pesto and half the Parmesan. Toss well, then tip into a serving bowl and sprinkle with the remaining Parmesan.