

Creamy Pesto Pasta

Season: Summer

Type: Main

Serves: 32 tastings

From the garden: Basil

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> 6 sprigs 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 8 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.

For vegan / dairy intolerance option:

Add the cheese & cream at the end so you can take a portion out without dairy for the vegan or dairy intolerance students.

For gluten free option:

Gluten free pasta will be provided for students with gluten intolerance.