

Celery Pesto Pasta

Season: Autumn

Type: Main

Serves: 32 tastings

From the garden: Celery

Class focus: Using food processor to make pesto



Equipment:	Ingredients:
Large saucepan x 1 Colander x 1 Wooden spoon x 1 Chopping boards and knives Food processor Measuring cups Measuring spoons Serving bowl x 5 Serving spoon x 5	1 pack of pasta (500g) Hot water from kettle for cooking pasta 1 teaspoon salt <i>Pesto:</i> 1 handful celery (stems & leaves, cut into 3cm lengths) 2 cloves garlic ½ cup parmesan cheese 1 cup cream ¼ cup olive oil 1 teaspoon sugar ¾ teaspoon salt 10 grinds of pepper

What to do:

1. Wash the celery.
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. Put all the pesto ingredients in the food processor and process to a smooth paste.
6. Add the pesto to the pasta, toss well.
7. 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.