

Linguine with Basil Pesto

Season: Summer

Type: Big Dishes

Difficulty: Easy

Serves: 24 tastes in the classroom
or 6 serves at home

Fresh from the garden: basil, garlic

Recipe Source: *Kitchen Garden Cooking with Kids*, Stephanie Alexander, (Penguin Lantern 2006)

Equipment:

2 trays
very large saucepan
colander
ladle
large serving bowl
wooden spoon

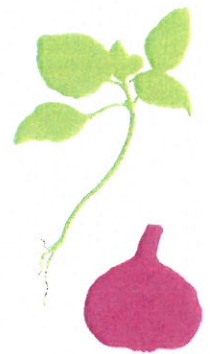
(plus equipment listed in the
Basic basil pesto and the
Basic pasta dough recipes)

Ingredients:

Quantity of basil pesto, made
using the *Basic basil pesto*
recipe

Quantity of pasta dough, made
using the *Basic pasta dough*
recipe

flour, for dusting
salt



What to do:

- Make a quantity of pasta as directed in the *Basic pasta dough* recipe and roll it into sheets as directed in the recipe.
- Pass the dough through the narrow cutting blades of the pasta machine to form linguine.
- Dust the trays with flour, lay strands of linguine in a single layer on the trays and allow them to dry for 10 minutes.
- Fill the very large saucepan with salted water and bring to the boil.
- Meanwhile make the basil pesto according to the directions in *Basic basil pesto* recipe and pour it into the large serving bowl.
- Drop the linguine into the boiling water. Cook for 4–5 minutes (taste to check when it is al dente).
- Set the colander in the sink. Ladle 2–3 tablespoons of the cooking liquid into the serving bowl with the pesto, and stir.
- ***With help from an adult, tip the linguine and boiling water into the colander.**
- Return the linguine to the empty saucepan. Tip in the pesto and mix well.
- Transfer the pasta to the serving bowl and scatter with the toasted pine nuts that you reserved when making the basil pesto.

* Adult supervision required.

