



Pesto Pasta

Overview

Difficulty Easy

Servings 5

Preparation Time 20 mins

Cooking Time 25 mins

Ingredients

Pesto Mixture

- 100g Basil Leaves
- 80g Corn Oil
- 30g Roasted Pine Nuts
- 10g Garlic
- 10g Grated Parmesan Cheese
- 5g Salt
- 5g White Pepper Powder
- 1kg Ice Cubes

Pasta

- 500g Desired Pasta Type
- 5g Chopped Garlic
- 2 Tbsps Cooking Oil

Garnish

- 20g Grated Parmesan Cheese
- 10g Chopped Italian Parsley
- 5g Fresh Cracked Black Pepper
- 30ml Extra Virgin Olive Oil

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Step 1.

Part 1 of 2 - Pesto Mixture

Boil water in a medium sized pot and salt it.

Upon boiling, blanch the basil leaves for 1 minute, then chill them in a container with ice cubes and water.

Squeeze the excess water from the basil leaves, then blend them with corn oil, roasted nuts, garlic, cheese, salt and pepper using the MultiTalent 6 Food Processor.

Make sure ingredients are packed together before blending them into a paste.



Step 2.

Part 2 of 2 - Pasta

- Boil water in a medium sized pot and salt it.
- Add pasta once the water boils, and cook the pasta according to the recommended timing on the packaging.
- In a slightly heated medium sized pan, add cooking oil and lightly fry the garlic.
- Turn down the heat to allow more time for the pasta to cook till it almost reaches its desired timing.
- When the pasta is left with about a minute to being fully cooked, add 5 tablespoons of pesto mixture and tossed it evenly into the pan with garlic.
- After the pasta is cooked, strain and toss it together with the pesto. Add some liquid from the water from the pasta if needed, to moisten the pasta.
- Garnish with parsley, cheese, olive oil, rock salt and cracked pepper.



Guten Appetit



Product Used

Food Processor MCM68861GB

Saves on space, not on possibilities thanks to 50 functions

