

Basil Pesto Pasta

Fresh made pasta dough, rolled out and cut into fettucine

Fresh made basil pesto

Parmesan cheese

Oil

Salt and pepper to taste

Bring some water to the boil in a large pot. Add a dash of oil to stop the pasta from sticking together.

Grate parmesan cheese into a bowl for serving.

Gently drop pasta into the pot and cook until al dente.

Strain pasta from pot and transfer into a large bowl.

Mix in basil pesto until pasta is well coated.

Serve pasta warm, topped with parmesan cheese. Season with salt and pepper if needed.

Equipment: Large pot, grater, strainer, pasta server, wooden spoon, spoon, tongs.