

# 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

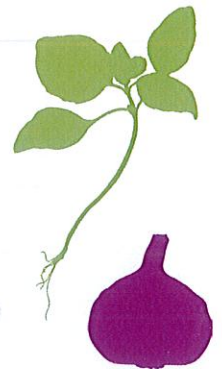
**Recipe Source:** *Kitchen Garden Cooking with Kids*, Stephanie Alexander, (Penguin Lantern 2006)

## 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.

