



## Food For Thought Recipe and Allergen Card

### Pesto Pasta

100 Portions

Ingredient	Hannah Product Code	Quantity
Basil (FRESH)	Total Produce	3x 100g
Olive oil	D001010	100ml
Salt	D001199	To taste
Pepper	D001103	To taste
Garlic – finely chopped		3 Cloves
Penne Pasta	D005020	5k

#### RECIPE METHOD – ALLERGENS

1. Remove the basil leaves from the stalks (retain the stalks as these add nice flavour to soup or stocks)
2. Add to a food processor
3. Add the chopped garlic
4. Season lightly
5. With the food processor running, slowly drizzle oil into the blender until the desired consistency is achieved
6. Cook the **pasta** in salted boiling water for 12-15 minutes or until 'al dente'
7. Drain pasta, stir in the pesto while hot adding more olive oil if necessary to achieve the desired consistency

The allergens highlighted in **RED** are present in this dish

Allergens:

Cereals : **Wheat**

Rye

Barley

Oats

Spelt

Kamut

Milk

Eggs

Peanuts

Tree Nuts

Sesame

Fish

Crustaceans

Molluscs

Celery

Mustard

Soya

Lupin

Sulphites

May contain...