



Pesto Pasta

Ingredient	10 Portions	50 Portions	100 Portions
Basil (FRESH)	30g	150g	300g
Olive oil	10ml	50ml	100ml
Salt	To taste	To taste	To taste
Pepper	To taste	To taste	To taste
Garlic – finely chopped	1 clove	2 cloves	4 Cloves
Penne Pasta	500g	2.5kg	5kg

Key Points

Adding spinach or kale would be a healthy addition to this recipe

Method

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

Allergens Wheat