

LINGUINE WITH A HERBY ROCKET & HAZELNUT PESTO



Ingredients

Serves 4

- 1 large garlic clove
- Pinch of sea salt
- 50g (approximately half a bunch) each of parsley and mint
- 100g rocket
- 60g roasted hazelnuts
- 50g finely grated parmesan
- about 100ml extra-virgin olive oil, plus extra to serve
- 350g linguine or other pasta of your choice

Method

To make the pesto, pound the garlic and salt using a mortar and pestle. Add the herbs and rocket and crush in a circular motion. When a paste begins to form, add the hazelnuts and pound.

Stir in the parmesan and drizzle in enough olive oil to thin the pesto to a dolloping texture.

Alternatively, you can use a food processor; just be aware that the metal blades can quickly oxidise the leaves which means it will lose its vibrancy compared the mortar and pestle method. If using a food processor, pulse everything except the oil and cheeses together, then drizzle in the oil while the motor is running, then stir in the cheeses by hand. Set aside.

Bring a large saucepan of salted water to the boil over a medium-high heat. Add the pasta and cook until the pasta is al dente, according to the directions on the packet.

Drain, reserving 60 ml (1/4 cup) of the pasta water and transfer the pasta to a large serving dish. Stir the pesto through, adding pasta water as needed – enough to create a luxurious sauce. Season to taste and serve with a drizzle of extra-virgin olive oil and some extra hazelnuts, roughly chopped.

