

Sicilian Pesto Pasta

recipe by Nicola Moores

Serves 4

Ingredients:

3.5L water
15g white Himalayan rock salt
350g casarecce, gemelli or fusilli pasta
400g fresh or tinned cherry tomatoes, drained
25g / 1 handful fresh basil leaves
8 sundried tomatoes, reconstituted if not already in oil*
12 kalamata olives, pitted
4 Tbsp pine nuts or blanched almonds, toasted
1 Tbsp capers
4 cloves garlic, peeled
½ tsp flaky sea salt
4 Tbsp extra virgin olive oil

Note: *To reconstitute sun dried tomatoes, simply soak in boiling water for 30 minutes until soft and pliable then drain and pat dry.

To Serve:

Grated parmesan or pecorino (optional)
Toasted pine nuts
Fresh basil leaves
Extra virgin olive oil

Method:

Bring the water to the boil in a large saucepan. Add the rock salt followed by the pasta and cook the pasta until al dente. (NB: Be sure to match the pasta cooking time with that of the sauce. The sauce will take 15 minutes to prepare and cook).

Whilst the pasta is cooking, prepare the sauce.

Put all of the ingredients, except the oil, in a food processor and blend until the mixture resembles a coarse pesto.

Heat the oil in a large sauté pan, transfer the pesto to the pan and sauté for 10 minutes or until aromatic, stirring frequently.

Once the pasta is cooked, drain and reserve some of the cooking water just in case you need to loosen the pesto sauce.

Transfer the pasta to the sauté pan and stir through the pesto until well coated.

Serve topped with freshly grated parmesan, toasted pine nuts, fresh basil leaves and a drizzle of extra virgin olive oil.

