

FLOUR + WATER®

Campanelle with Peas, Pecorino & Basil Pesto

Ingredients:

1 lb. flour+water Campanelle pasta
2 medium sized spring onions, cut into thin rings (or substitute 4 scallions)
3 Tbsp. extra virgin olive oil
¼ each preserved meyer lemon, rinsed, pith/seeds removed & minced (or substitute finely grated zest of 1 lemon)
3 cups hearty spring vegetables (for this rendition; 1 cup blanched english peas, 1 cup blanched and shucked fresh fava beans & 6 spears of asparagus cut into ¼" rings)
2 cups leafy greens such as spinach, kale or swiss chard (for this rendition; pea leaves)
2 Tbsp. extra virgin olive oil
1 recipe basil & pine nut pesto
Juice of ½ a lemon

Directions:

Step 1: Cook the pasta according to package instructions minus 2 minutes. Once the pasta is slightly undercooked, reserve a quarter cup of the pasta water and strain directly into the prepared pan sauce.

Step 2: To start the pan sauce, heat a 12" diameter, high sided saute pan over medium high heat. Add the 3 tablespoons of extra virgin olive oil, followed by the ringed spring onions. Saute, stirring often, until the onions have softened, about 45 seconds. Add the minced preserved lemon and continue to saute for 30 seconds. Add in the spring vegetables and leafy greens and saute for an additional minute.

Step 3: Add the 2 tablespoons of extra virgin olive oil to the pan along with the reserved pasta water. Continue cooking until the pasta is the perfect al dente and pan still has a slightly looser sauce consistency then desired in the finished pasta (this will thicken in the following step). Remove from the heat and stir in the lemon juice and basil - pine nut pesto. Check for seasoning and adjust with additional salt or lemon juice as needed.

For the Basil & Pine Nut Pesto: In the bowl of a food processor, pulse the basil, pine nuts, parmigiano-reggiano, garlic clove and a pinch of salt until finely chopped, about 30-45 seconds. With the food processor running, slowly drizzle in the extra virgin olive oil. Adjust seasoning with salt and reserve.

Ingredients:

1 bunch basil
¼ cup pine nuts, toasted
½ cup freshly grated Parmigiano-Reggiano
1 garlic clove
Kosher salt
⅔ cup extra virgin olive oil