

FLOUR + WATER

Spring Campanelle Pasta Salad with Pecorino, English Peas, Fava Leaf + Pistachio Pesto

Ingredients:

¼ cup kosher salt
3 oz. (3 cups) (about 2 bunches) picked basil leaves
3 oz. (3 cups) picked fava leaves *if fava leaves are unavailable, feel free to substitute pea leaves, kale or spinach*
2 garlic cloves
3 oz. extra virgin olive oil
3 oz. ice cold water
1 tsp. salt
3 oz. pistachios, toasted
3 oz. freshly grated Parmigiano-Reggiano
3 oz. freshly grated Pecorino Romano

¼ cup kosher salt
1 lb. Flour + Water Campanelle
2 Tbsp. white wine vinegar

2 each meyer lemons
1 cup extra virgin olive oil
4 cups cooked english peas
3 oz. freshly grated Pecorino Romano
3 oz. pistachios, toasted & chopped
TT kosher salt

Directions:

Step 1 (pistachio pesto) *can be made up to a day ahead of time: Bring 4 quarts of water to a boil in a 6 quart stock pot and season with a quarter cup of kosher salt. Prepare an ice bath for shocking the basil and fava leaves. In 4 batches, briefly cook the basil and fava leaves by stirring the leaves into the boiling water for 10 seconds and then removing the leaves with a slotted spoon and transferring to the ice bath. This is a technique called *blanching*.

Remove the blanched basil and fava leaves from the ice bath and squeeze out as much water as possible before transferring to a blender along with the garlic cloves, 3 ounces of extra virgin

olive oil, 3 ounces of ice cold water and 1 teaspoon of kosher salt. Blend for 45 seconds to achieve a smooth consistency. Add half of the toasted pistachios, parmigiano and half of the pecorino and continue blending for 25-35 seconds, or until the mixture comes together with a smooth, incorporated texture.

Step 2 (cooking and cooling the pasta): Bring 4 quarts of water to a boil in a 6 quart stock pot or dutch oven. Once the water comes to a boil, season with $\frac{1}{4}$ cup of kosher salt and add the Campanelle. Once the pasta is just slightly undercooked (about 8-9 minutes), strain and toss the pasta in the white wine vinegar. Spread on a baking sheet and cool to room temperature, stirring occasionally so the noodles don't stick together.

Step 3 (dressing the pasta salad): In a large bowl, add the cooked Campanelle along with the reserved pesto sauce, the zest and juice from the Meyer lemons, remaining extra virgin olive oil, english peas, and the remaining pecorino and pistachios. Toss together. Taste and add salt if needed. Chill for at least 1 hour before serving.