

FLOUR + WATER®

Lemony Pesto Pasta

Recipe by Like Family

Ingredients:

1 lb Flour & Water Campanelle Pasta
1 cup loosely packed basil
½ cup pine nuts, lightly toasted
1 clove garlic, peeled
Zest of 1 Meyer lemon
Black Pepper & Salt
⅓ cup My My Meyer lemon oil, plus a few more glugs for finishing
A few heaping handful, freshly grated Parmesan or Grana cheese

Directions:

Step 1: Toast Pine nuts on the stove, over low-medium heat until fragrant and golden. Whizz basil, My My Lemon oil, pine nuts, garlic, lemon zest, salt, pepper in a food processor. If you have the time and the will to use a mortar and pestle, that makes a very beautifully textured pesto, but the food processor works just fine and goes in the dishwasher.

Step 2: Cook Campanelle until al-dente — remember to salt the water so it tastes like the sea, and reserve a few spoonfuls.

Step 3: Dress the pasta: toss the drained pasta in pesto, coating each floret with oily, herby goodness. Then, add Parmesan cheese a handful at a time, incorporating as you go. Add a spoonful or two of reserved pasta water, allowing the cheese and pesto to meld and hug the the pasta. (With a raw sauce like pesto, I use less pasta water, but just a spoonful of starchy water helps pull everything together.)

Step 4: Serve pasta, finishing each bowl with a swirl of My My Meyer lemon oil and a sprinkle of freshly grated parm.