



## Basil and Parsley Pesto with Tagliatelle

Pesto is an Italian sauce that is often used to flavour pasta, soups, crackers and bread. However its use is limited only by your imagination. Traditionally pesto originates from Genoa in the north-west of Italy and has been known since Roman times. Although simple to make, freshly made pesto has a flavour that puts it in a different league to anything you might buy ready-prepared. Take fresh food cooking to the edge by using your own home-grown basil!

*Serves 4*

### Ingredients

2 bunches basil, washed and remove all leaves  
½ bunch parsley, washed and remove leaves and small stems  
1 cup extra virgin olive oil  
6 to 8 large cloves garlic sliced  
½ cup pine nuts  
1 cup parmigiano reggiano cheese grated.  
500gr whole egg tagliatelle pasta

### Method

Put all ingredients into blender, add extra pine nuts, garlic or cheese to your taste. If adding extra ingredients add more olive oil for moisture.

Keep in a jar or plastic container for up to 2 weeks or freeze for up to 3 months.

Serve with pasta, fish or chicken.

If serving with pasta :

Boil water in large pot adding salt and a few drops of olive oil. When water is boiling put in pasta and cook for approximately 5 to 6 minutes or until al dente.

Empty out the water from the pot and drain pasta. Put the pasta back into the pot and stir the pesto through, adding a little extra olive oil, if required.

Top with extra grated parmigiano reggiano cheese, if required.

*Some of these recipes have been presented by Pip on 'Vasili's Garden' lifestyle television program on Melbourne's Channel 31. Pip appears courtesy of Pip's Cooking School.*

*For more fresh food cooking recipes visit [www.pipscookingschool.com.au](http://www.pipscookingschool.com.au)*