

BASIL PESTO

Equipment needed –

Food processor, measuring cups, measuring spoons, micro plane, colander, garlic crusher, salad spinner, vegetable peeler, juicer and a colander.

Ingredients from the Garden –

- 4 cups of basil firmly packed
- 2 cloves of garlic clove, peeled and crushed

Ingredients from the Pantry –

- 1 good handful of parmesan cheese finely grated
- 2 tablespoons of lemon zest finely grated
- Small squeeze of lemon juice
- 4 tablespoons of olive oil
- 1 handful of chickpeas
- Extra parmesan cheese, shaved for serving on top of the pasta

What to do –

1. Wash the basil leaves in a sink of cold water. Pick the basil leaves and spin dry using a salad spinner
2. Measure out 4 cups of firmly packed basil leaves and place in a food processor.
3. Peel and crush 2 cloves of garlic and place in the food processor with the basil.
1. Grate the parmesan cheese, and add a good handful of it to the food processor.
2. Zest the lemon using a micro plane and add 2 tablespoons worth of zest into the food processor. Juice the lemon and add 2 dashes of lemon juice.
3. Open the can of chickpeas and empty into a colander over the sink. Rinse well with cold water. Add 1 handful of chickpeas to the food processor.
4. With the motor running, gradually add some olive oil until well combined and the mixture reaches a thick consistency.
5. Measure out 1 cup of pesto and give to the pizza group and the remaining pesto to the pasta group.

Serves –

- 28 students.