



# Carte blanche

The humorous head chef at new gastro pub The North Star, **Gwyn Myring**, gives us two tasty dishes to try at home



## Linguine with fresh green pesto

(serves two)



### Ingredients:

200g linguine (or enough for two people)  
 100g parmesan (or if possible, 50g pecorino and 50g parmesan)  
 100g pine nuts (toasted)  
 Extra virgin olive oil  
 A large handful of Basil leaves (roughly 50g)  
 Pepper  
 1/2 clove garlic

### Method:

1. In food processor, or pestle and mortar, put the half clove of garlic, basil, half of the

toasted pine nuts and parmesan.

2. Turn on the food processor on and drizzle in olive oil until it becomes a thick paste.

3. Add the rest of the pine nuts and roughly pulse to give the pesto a bit of crunch.

4. Cook the pasta (accordingly to the packet instructions) but be sure to not over-cook it – you still want bite.

5. Once cooked drain the pasta but reserve

about two tablespoons of the cooking water for later.

6. Put the pasta back into the pan, add two teaspoons of the fresh pesto, stirring until the pasta is completely coated.

7. Use some of the reserved cooking liquor to loosen the pasta if it is too claggy. Sprinkle with fresh parmesan.

8. Serve with crusty bread and a dry Italian white. 