Linguine with basil pesto

Fresh from the garden: basil, garlic

Recipe Source: Kitchen Garden Cooking with Kids, Stephanie Alexander, (Penguin Lantern 2006)

Equipment:
- 2 trays
- very large saucepan
- colander
- ladle
- large serving bowl
- wooden spoon

(plus equipment listed in the Basic basil pesto and the Basic pasta dough recipes)

Ingredients:
- Quantity of basil pesto, made using the Basic basil pesto recipe
- Quantity of pasta dough, made using the Basic pasta dough recipe
- flour, for dusting
- salt

What to do:
- Make a quantity of pasta as directed in the Basic pasta dough recipe and roll it into sheets as directed in the recipe.
- Pass the dough through the narrow cutting blades of the pasta machine to form linguine.
- Dust the trays with flour, lay strands of linguine in a single layer on the trays and allow them to dry for 10 minutes.
- Fill the very large saucepan with salted water and bring to the boil.
- Meanwhile make the basil pesto according to the directions in Basic basil pesto recipe and pour it into the large serving bowl.
- Drop the linguine into the boiling water. Cook for 4–5 minutes (taste to check when it is al dente).
- Set the colander in the sink. Ladle 2–3 tablespoons of the cooking liquid into the serving bowl with the pesto, and stir.
- *With help from an adult, tip the linguine and boiling water into the colander.
- Return the linguine to the empty saucepan. Tip in the pesto and mix well.
- Transfer the pasta to the serving bowl and scatter with the toasted pine nuts that you reserved when making the basil pesto.

* Adult supervision required.