



We think it is essential that pesto is prepared freshly to be yummy :-)

pesto alla katja

min

300 g parmesan cheese
300 g pine nuts
4 bunches of basil
250 ml olive oil
salt + pepper
1-2 garlic cloves

500 g green beans
500 g small potatoes
500 g caserecce/penne

ingredients for a green salad



1. Cook the **potatoes**, peel and cut them in thick slices. Pan fry the slices in some **olive oil** and season them with some **salt and pepper**.



2. Pluck the **basil leaves**, wash them and dab them carefully.



3. Use a hand blender and mix the **basil leaves**, the grated **parmesan** and the **pine nuts** with a generous amount of **olive oil**. Season with **garlic** and **salt and pepper**. Use the rest of the olive oil to modify the texture of the pesto cream.



4. Cook the **pasta** (we would recommend „caserecce“) in salted water until they are al dente.



5. Clean the **beans** (wash and cut the stems) and cook them in boiling water for just 5 minutes.



6. Serve the pasta, the potatoes and the beans mixed with a spoon of pesto. A fresh green salad complements this dish perfectly.

60