



COOKING PASSION SINCE 1877

John Quilter - 2 ingredient pasta with roasted cashew pesto



Serves: 4

INGREDIENTS PASTA

320g Plain Flour
3 medium **eggs**

TOASTED CASHEW PESTO

80g Rocket
60g Toasted **Cashew Nuts** (10g for garnish)
70 g **Parmesan cheese** (20g for garnish)
150ml Extra Virgin Olive oil
2 cloves of garlic

ALLERGENES HIGHLIGHTED IN BOLD

PREPARATION

For the Pasta

1. Turn out flour on to a work surface and create a well in the middle of it.
2. Crack 3 eggs into the well you created and break the yolks and mix the eggs.
3. Start incorporating the eggs and flour. Mix until both ingredients start holding together. It will feel dry but just keep going. If it won't come together then add a tsp of water.
4. Once the dough has come together in one dough ball set aside in a bowl with cling film for 30 minutes
5. Roll out the pasta in one long strip until it is 0.3 of a cm thick. Then cut the long strip into 2 and dust with flour. Now roll the pasta sheet up and slice thinly into strips of pasta. Next toss the pasta in the air to free it of some of the excess flour.
6. Drop in to boiling water until it floats and then remove from the water into a bowl to mix with the pesto. Allow some of the pasta water to come with it.
7. Mix in the pesto, garnish with the parmesan and leftover toasted cashew nuts. Serve immediately.

For the Pesto

1. Place all the ingredients, apart from a handful of parmesan and a pinch of cashews, into a food processor and blitz.