

Basil Pasta with Lemon Garlic Butter Sauce

Season: Autumn

Type: Main

Serves: 32 tastings

From the garden: Basil



Class focus: Chopping herb & grating lemon zest

Equipment:

Large saucepan x 1
Small frying pan x 1
Colander x 1
Wooden spoon x 2
Chopping boards and knives
Grater x 1
Measuring cups
Measuring spoons
Serving bowl x 5
Serving spoon x 5

Ingredients:

1 x 500g packet of pasta
Hot water from kettle for cooking pasta
1 teaspoon salt

2 tablespoons olive oil
40g butter
4 cloves garlic (minced)
2 sprigs basil (leaves only, finely chopped)

Zest & juice of ½ lemon

¼ cup parmesan cheese

¾ teaspoon salt
10 grinds of pepper

What to do:

1. Wash all the herb and lemon.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. In a large saucepan, cover pasta with hot water from the kettle, add salt and boil until tender, about 15 minutes.
4. Drain and place pasta back into the saucepan.
5. Meanwhile, heat oil and butter in a small frying pan over medium heat.
6. Add garlic and basil, fry until garlic is cooked, about 1 minute.
7. Remove from heat.
8. Add garlic-basil mixture, zest and juice of the lemon, cheese, salt and pepper onto the pasta, toss well.
9. Serve into 5 large serving bowls with a serving spoon in each.

Interesting terms:

Interesting techniques: Chopping basil (stack, roll & chop) & grating lemon zest