Egg Pasta with Parsley Pesto

Season: All year round  
Type: Pasta  
Difficulty: Medium  
Serves: 4 or 15 tastes  
Fresh from the garden: Eggs, lemon, parsley  
Recipe source: taste.com

Making your own pasta isn’t as difficult as you might think...........

<table>
<thead>
<tr>
<th>Equipment:</th>
<th>Ingredients:</th>
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<tbody>
<tr>
<td>Scales</td>
<td>400 grams plain flour</td>
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<tr>
<td>Fork</td>
<td>4 eggs</td>
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<tr>
<td>Pasta machine</td>
<td>1 cup of parsley leaves</td>
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<tr>
<td>Clean tea towels</td>
<td>1 cup toasted walnuts</td>
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<tr>
<td>Measuring cups</td>
<td>½ cup grated parmesan cheese</td>
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<tr>
<td>Large saucepan</td>
<td>1 clove garlic</td>
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<tr>
<td>Colander</td>
<td>Juice and zest of ½ lemon</td>
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<tr>
<td>Blender</td>
<td>¾ cup olive oil</td>
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<td>Juicer</td>
<td>Salt and pepper to taste</td>
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<tr>
<td>Grater</td>
<td>Baking Tray</td>
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</tbody>
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What to do:
- Measure the flour onto a clean work surface
- Make a well in the centre of the flour
- Crack in the eggs
- Using a fork gently whisk in the egg while using your other hand to draw in the walls of the flour
- Continue until a soft dough forms
- Knead lightly for 5 minutes until smooth
- Shape into a ball, lightly coat with flour, wrap in plastic wrap and allow to rest for 15-20 minutes
- Meanwhile prepare pesto
- Place walnuts onto a baking tray and place in oven to roast lightly being careful not to burn them
- Peel garlic
- Grate the zest off half a lemon and juice it
- Place all ingredients except for oil into the blender
- Blend for about 30 seconds or until ingredients are just combined
- Add oil in a thin stream whilst blender is running
- Taste and adjust seasoning with salt, pepper and more lemon juice if desired
- Scrape into a bowl and set aside whilst you finish the pasta
- Use the palm of your hand to flatten out the rested pasta
- Set the pasta machine on the widest setting and coat the pasta rollers with flour
- Gently feed the pasta through the machine
- Repeat 6 times, folding the dough into thirds and turning it 90° to the pasta machine before you feed the dough through each time
- Continue to feed dough through the machine narrowing it one notch at a time until you reach the second last setting.
- Set machine to fettuccine setting and feed dough through
- Placing cut dough onto clean tea towels
- Bring a large pot of water to the boil
- Cook fresh pasta for 3-5 minutes only
- Strain and return to pan
- Toss through the parsley pesto and serve warm

Any left over pesto can be place in clean, sterile jars and kept in the fridge.