

Fusilli with spring onion and Peanut pesto by Chef: Bishandutt Dabral

🕒	Total Prep Time:	30 mins
🕒	Prep Time:	20 mins
🕒	Cooking Time:	5 mins
🕒	Finishing Time:	5 mins
👤	Recipe Serving:	2 Person
🌈	Difficulty Level:	Easy



Ingredients and preparation of Fusilli with spring onion and Peanut pesto

Fusilli pasta raw	250 gms
Fresh Spring Onion	2 bunches
Parmesan cheese Finely grated	150 gms
Peanut Roasted	50 gms
Garlic	15-20 pods
Extra-virgin olive oil pulse for drizzling	100 ml
Peppercorn crush	5 no
Kosher salt	To taste

How to Prepare Fusilli with spring onion and Peanut pesto

- 1) Cook the pasta in the boiling salted water, Stir to keep the pasta from sticking. Remember to continually check pasta for the perfect (*al dente* texture). Remove it when it is cooked half done (*al dente*) about 6-8 minutes. Drain and transfer to a large bowl. Put some olive oil so that pasta doesn't stick to each other
- 2) Combine Spring Onion, peanut, garlic and Extra Virgin olive oil in a blender and make a rough paste. Add parmesan cheese, salt and pepper corn and blend again. You can add more olive oil if needed.

For Assembling

- 3) Take Spring onion and peanut pesto in a bowl and add some extra virgin olive oil and add Fusilli pasta, mix well with a ladle and serve it at room temperature (little warm)

OR

- 4) Take a saucepan heat it and add 10 ml of olive oil add Fusilli pasta toss it for a minute and add Peanut pesto sauce just twist it with pasta fork and remove pasta from the pan. Serve little warm. Serve with garlic bread

Garnish

Chop Spring onion leaves, parmesan cheese and crush roasted peanut

Important Tips

Tips

- 1) (*Al dente* texture) this texture can be described as tender with a firm bite and a fleck of white at its center.
- 2) Never blanch Spring onion.
- 3) Pesto is never serve hot. Serve it at room temperature or chill.
- 4) I prefer to use mortar and pestle to make any pesto sauce, essential; mashing the ingredients into a pesto gives it a more rustic look, less homogenized.