

Spaghetti Basilico Pesto by Chef: Bishandutt Dabral

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



Ingredients and preparation of Spaghetti Basilico Pesto

Spaghetti Pasta raw	250 gms
Fresh basil leaves	100 gms
Finely grated Parmesan cheese	150 gms
Pine nuts	2 Tbsp
Garlic clove, coarsely chopped	15-20 pods
Extra-virgin olive oil for pesto sauce and drizzling	100-180 ml
Peppercorn crush	5 no
Kosher Salt	To taste

How to Prepare Spaghetti Basilico 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 basil, pine nuts, garlic, and Extra Virgin olive oil in a blender and make a rough paste. Add Parmesan cheese (keep little for garnish) add salt and crush black peppercorn pepper and blend again. Pesto should be of thick consistency. If needed you can add some more olive oil making the pesto.

For Assembling

1) Take a Basil Pesto in a bowl and add some extra virgin olive oil and add spaghetti pasta to it, mix well with a fork and serve it at room temperature. (little warm)

OR

2) Take a saucepan heat it and add 10 ml of olive oil add spaghetti pasta toss it for a minute and add Pesto sauce just twists it with pasta fork and remove pasta from the pan. Serve little warm

Garnish

Basil Leaves, curl/ grated of parmesan cheese and Pine nuts

Important 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) Basil can be blanch a little to retain its green colour.
- 3) Pesto is never served hot. Serve it at room temperature or chill
- 4) Instead of Basil, baby spinach can be added to give green colour or Basil can be replaced by baby spinach.
- 5) Always use fresh parmesan cheese from a block of parmesan
- 6) You can use walnut Instead of pine nuts
- 7) 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.