

BEAN, POTATO AND PESTO SALAD

EQUIPMENT

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| Saucepan – large | saucepan - medium |
| Chopping board | slotted spoon |
| Knife | mortal and pestle |
| Colander | mixing bowl |
| Measuring scales | serving bowls |

INGREDIENTS

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|--------------------------------------|------------------------------|
| 300g baby green beans, trimmed | 75g (1 bunch) basil leaves |
| 300g yellow (wax) beans, trimmed | 3 cloves garlic |
| 600g waxy potatoes, such as pink eye | 50g pine nuts |
| Extra –virgin olive oil, to serve | ¼ cup finely grated parmesan |
| Pesto | 80ml extra-virgin olive oil |

METHOD

1. Bring a large pot of salted water to the boil, add green beans and cook for 5-6 minutes or until just tender. Using a slotted spoon, transfer to a colander and refresh under cold running water. Repeat with yellow beans
2. Place potatoes in a saucepan cover with cold, salted water and simmer over medium heat for 15 minutes or until tender. Drain, cool slightly, peel and quarter
3. For pesto, combine basil leaves, garlic and a pinch of sea salt in a mortar and using a pestle, coarsely crush, add pine nuts and parmesan and pound to a smooth paste, stir through oil and season to taste with sea salt and freshly ground black pepper
4. In a large bowl, combine beans and potatoes, season to taste and serve drizzled with pesto and extra-virgin olive oil

Serves 6 as a side