

Broccoli pesto

<p>Ingredients</p> <ul style="list-style-type: none">• 1kg broccoli, cut into florets, stems thinly sliced• 55g (1/3 cup) pine nuts, toasted• 1/2 garlic clove, thinly sliced• 185ml (3/4 cup) extra virgin olive oil• 60g (2/3 cup) shredded vegetarian hard cheese (or parmesan)• Finely grated vegetarian hard cheese, to serve	<p>Equipment</p> <ul style="list-style-type: none">• knives• chopping boards• measuring cups & spoons• saucepan• food processor
<p>What to do</p> <ol style="list-style-type: none">1. Cook broccoli in a saucepan of salted boiling water for 5 minutes or until tender. Drain and set aside to cool slightly.2. Process the broccoli, pine nuts, garlic and half the oil in a food processor until a coarse puree forms. Transfer to a bowl. Stir in the shredded parmesan and remaining oil.3. Stir pesto into pasta and season with salt and pepper. Divide among serving dishes and sprinkle with grated parmesan.	