

Lemon pasta

Equipment

Chopping boards

sharp knives

Large pot

juicer

Ingredients:

- 500g dried linguine pasta (we will use our own fresh pasta)
- juice of 3 lemons and zest of 1
- 6 tablespoons extra virgin olive oil
- 125g Parmesan cheese, grated
- sea salt and freshly ground black pepper
- a large bunch of fresh basil, leaves picked and finely chopped
- a handful of rocket

Method

1. Cook the linguine in a generous amount of boiling, salted water for about 12 minutes, then drain thoroughly and return to the saucepan.
2. Meanwhile, beat the lemon juice and zest with the olive oil, then stir in the Parmesan - it'll go thick and creamy. Season and add more lemon juice if needed.
3. Add the lemon sauce to the linguine and shake the pan to coat each strand of pasta with the sauce (the Parmesan will melt when mixed with the pasta). Finish by stirring in the chopped basil and the rocket.