



PASTA SALAD WITH FRESH HERBS

INGREDIENTS

- 200 g (7ozs) pasta (Pappardelle)
- 5 tbsp olive oil
- 2 tbsp chopped parsley
- 1 tbsp chopped basil (don't chop until the last minute)
- 2 tsp chopped mint (don't chop until the last minute)
- Juice of one lemon
- 2 tsp or more lemon zest (finely grated)
- 2 cloves garlic, crushed
- Parmesan cheese
- Salt and pepper

PROCEDURE

1. Flash-fry the garlic in the olive oil over medium heat for about 20 seconds. Season well with salt and pepper and leave in the pan.
2. Cook the pasta until al dente and drain, then mix with the fried garlic and oil in the pan to coat the pasta in the oil. Allow to cool.
3. In a bowl, dissolve the salt and pepper in the lemon juice. Add the parsley, basil and mint and whisk together.

FRESH PASTA WITH HERBS

PROCEDURE

4. Combine the pasta and lemon juiced herbs in another bowl and toss well.
5. Adjust the seasoning and drizzle more olive oil and lemon juice to taste. Grate some lemon zest over and toss well.
6. Serve in separate bowls with a little more parsley and lemon juice and top with grated parmesan cheese.