

## Pesto Fettucine

### Pasta:

375 ml flour

3 eggs

3 ml salt

1. Sift together the flour and salt. Crack and beat eggs slightly.
2. On a clean counter or board, make a well in the flour. Pour the beaten eggs into the center.
3. Using a fork, gradually draw in the flour to the eggs until you have made a ball of dough.
4. Knead the dough, working in flour so that it is not sticky, but not crumbly either. With a rolling pin, roll the pasta on floured counter in a long strip.
5. Roll the pasta through the pasta machine on the highest setting.
6. Click down the setting and reroll the pasta, folding (into a long strip) if necessary before rolling it through. Repeat steps 5 & 6 about 6 more times. Keep the dough dusted with flour.
7. Roll the dough to the second to thinnest setting. Cut into 30 cm long strips. Cut into fettucine with roller.

### Pesto:

250 ml basil leaves

3 garlic cloves peeled

45 ml almonds

20 ml parmesan

80 ml olive oil

Salt & pepper to taste

1. Combine basil, garlic, almonds and parmesan in bowl of food processor.
2. Season with salt and pepper.
3. With motor running, add olive oil in a slow stream until emulsified, set aside.
4. Toss with freshly cooked fettucine, garnish with extra parmesan.