

Homemade linguini, basil pesto, garlic mushrooms, Parmesan cheese |

Recipe for 4 portions

Description

The flavors of Italy combined on a plate. Fresh pasta and Parmesan pesto.

Note

Season to taste before serving

Ingredients

Pasta

- 220 Gr Flour
- 2 Unit(s) Egg
- 30 Ml Olive oil
- 5 Gr Salt
- Salt and pepper

Mushrooms

- 4 Clove(s) Chopped garlic
- 227 Gr Button mushrooms
- Salt and pepper

Pesto

- 40 Gr Basil
- 2 Clove(s) Garlic
- 50 Gr Grated parmesan
- 200 Ml Olive oil
- 30 Gr Pine nuts
- 0.50 Unit(s) Lemon
- Salt and pepper

Preparation

- Preparation time **60 mins**
- Preheat your **oven** at **350 F°**

Pasta dough

Place all of the ingredients in a food processor and start to mix them all together. Finish the dough by hand and let it rest at least 30 minutes.

Mushrooms

Brush the mushrooms to clean them or use a wet cloth..

Mince the mushrooms. Peel and chop the garlic.

In a hot pan with canola oil, brown the mushrooms with a pinch of salt.

Add the garlic, cook for 1 or 2 minutes and remove from heat.

Pesto

In a blender, mix all the ingredients, slowly add some olive oil. Season to taste and keep aside in the fridge.

Linguini

With the aid of a pasta roller, roll out the dough until it's nice and make sure to have plenty of flour to avoid it sticking. Next, pass it through the pasta machine with the linguine attachment. Cook the pasta in a large pot of boiling salted water for about 2 minutes, then strain and sprinkle with olive oil to avoid them sticking together.

Serve the pasta with pesto and the mushrooms.

Bon appétit!