

# TOM JACKSON'S LEMON PESTO PASTA SALAD



## Ingredients

### Serves 2-4

- 50g almonds
- 30g pine nuts
- 1 large bunch basil
- 6 sprigs mint
- 4 sprigs parsley
- The rind and juice of 1 lemon from Procida (or one good quality unwaxed lemon, white pith removed)
- 2 garlic cloves, roughly sliced
- Olive oil
- 80g parmesan
- A handful of fine green beans, trimmed
- 2 or 3 small, firm courgettes
- A small bunch of friarielli (or tenderstem broccoli)
- 400g pennette or your favourite pasta salad shape
- Salt

*Tom explains; "We were staying on Procida, an island off Italy, for the lemons. The island produces its own brand of lemon pesto (pestolimò) which you can find on restaurant menus with pasta, grilled fish, with little fried croccché and so on. The lemon salad (that's right) is a hyperlocal delicacy. I checked out the ingredients on the back of the pesto jar and set my sights on what would be the best beach-pasta experience of my life (so far anyway)."*

## Method

1. Lightly toast the almonds and pine nuts in a pan at medium heat, then cool completely.
2. Pick the herbs (tender parsley stalks are fine).
3. Using a blender, blitz the lemon rind with the lemon juice, garlic and a small ice cube to a pulpy lemon cream.
4. Decant some of the lemon cream in order to give you control over how lemon-y your pesto will be (you can add, but you can't take away!).
5. Add all of the herbs and blitz roughly, then add the cooled nuts and blitz again. Add a long glug of olive oil, more lemon cream (to taste), then add the cheese, more oil and salt, to taste. It should be rich, perfumed and creamy.
6. Blanch the green beans and broccoli in salty boiling water until just tender, then refresh in iced water and drain well (reserving the cooking water for the pasta).
7. Cut the courgettes into small, irregular chunks. Boil the pasta one minute shy of the full time on the packet, then quickly refresh under cold running water and drain very well.
8. Toss the pasta with the pesto, adding as much as you feel you need, then add the beans, greens, courgettes, a few more whole herbs and toss again. Box it up, then hit the beach!