

# RECIPE

## Purple Pesto Pasta

### Ingredients

- ½ red cabbage
- 1 cup pine nuts
- ⅓ cup Parmesan cheese
- Pre-cooked spaghetti
- A bunch of basil leaves



### Method

1. To prepare the purple pesto, start by blanching the red cabbage. Chop the cabbage into smaller pieces and quickly dunk them in a pot of boiling water. Let them blanch for a short time to remove the raw harshness while preserving the vibrant purple colour. Immediately transfer the cabbage to a bowl of icy cold water to stop the cooking process and lock in the bright hue.
2. Once the cabbage is cooled, drain it well and transfer it to a blender. Add the pine nuts, Parmesan cheese, and a generous handful of basil leaves. Drizzle in some olive oil to help the mixture blend smoothly. Blend until you achieve a creamy, rich pesto consistency, adjusting with a little more oil if needed.
3. In a large mixing bowl, toss the pre-cooked spaghetti with the freshly made purple pesto, ensuring the pasta is evenly coated. Garnish with extra basil leaves, a sprinkle of Parmesan, and a crack of black pepper for added flavour.
4. Serve immediately and enjoy.