



Thin pasta ribbons with fresh walnuts, mint, parsley and Parmesan

With Autumn here this is an ideal way to use walnuts in their peak condition. A great meal for yourself, or for a casual dinner with friends using fresh herbs from the garden and some good crunchy warmed baguette.

Ingredients:

- 300g of dried linguine (Rustichella's)
- A good 1/2 cup of shelled chopped fresh walnuts
- Mint leaves
- Flat leaf parsley
- A good quality Parmesan cheese
- 3-4 tbsp butter
- Maldon sea salt & fresh ground pepper

To prep:

- Shell walnuts and lightly roast in moderate oven; once cool, chop roughly into small pieces, not so that you get walnut dust (fine walnut bits)
- Roughly chop mint leaves, about 1/2 cup's worth
- Chop flat leaf parsley, about 1/3 cup's worth
- Finely grate Parmesan, about 8 tbsp

To cook:

- Have all ingredients prepped and on hand, and warm serving plates ready to serve
- Bring salted water to the boil in a large pasta pot; cook linguine until 'al dente' (9-11 mins)
- While pasta is cooking warm a large cooking bowl over the boiling pasta pot by resting the bowl over the saucepan, this will be used to toss the ingredients in.
- Once pasta is nearly cooked, gently melt butter in a saucepan, until it just starts to sizzle.
- Add walnuts, mint and parsley to cooking bowl, set aside briefly.
- Drain pasta & toss into saucepan coating the thin ribbons in the butter, season with salt and pepper and coat evenly.
- Add linguine to the walnuts and herbs in the warmed cooking bowl and add finely grated Parmesan. Toss and move quickly as this doesn't stay hot long.
- Serve on warm plates or warm bowls

To shop:

- Walnuts – the Nut Store in upper Cuba Street, from a friend's tree in Otaki
- Linguine – Truffle in Garrett Street
- Parmesan – Moore Wilson's or Ontrays in Petone
- Herbs – Your garden