



Wild Garlic Pesto with Potato Noodles

🕒 60–65 Min   

Preparation

- 1 To make the potato noodles, cook the floury potatoes. Then peel and use a masher to mash into a fine puree.
- 2 Now knead the pureed potatoes with the flour, some salt, an egg and the softened butter into a dough.

HINT: The butter needs to be soft so remove it from the fridge in good time.

- 3 Then portion up the dough and roll to shape into noodles. Now bring a pan of salted water to a boil and cook the noodles over a medium heat for around 10 minutes.
- 4 Meanwhile, prepare the pesto. To prepare the pesto, quickly toast the pine nuts in a pan over a medium heat. Then leave to cool.
- 5 Wash the fresh wild garlic, roughly chop and mix with the olive oil. Now add the pine nuts and the grated pecorino and mix once again.
- 6 Then season to taste with salt, pepper, chili and the juice of a fresh lemon. Give another good stir and allow to infuse a little.
- 7 Once cooked, drain the potato noodles using a sieve.
- 8 Stir the fresh wild garlic pesto into the potato noodles and serve with a crisp salad.

Ingredients 4 Portions

♦ = Kotányi Produkte

For the pesto

100 g	Wild garlic, fresh
150 ml	Olive oil
30 g	Pecorino, grated
3 tbsp.	Lemon juice, fresh
80 g	Pine nuts
0.5 tsp.	♦ Chili Hot
1 pinch	♦ Pepper Black, Whole
1 pinch	♦ Sea Salt, Coarse

For the potato noodles

500 g	Potatoes, floury
250 g	Wheat flour, smooth
30 g	Butter
1 pcs.	Organic egg
1 pinch	♦ Himalayan Salt

