

Wild Garlic Pesto with Potato Noodles

60—65 Min

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

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.