



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 |

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.

