



Purslane Pesto & Farfalle

I first saw purslane in a Cypriot friend's garden and was surprised when they later presented me with a bowl of the tangy, succulent leaves as a salad. I came across it years later as a delicious purslane pesto in one of my favourite restaurants in Santarcangelo di Romagna, which inspired this recipe. A few different plants go by the name purslane and the one I use for purslane pesto is a low growing succulent also known as summer purslane.

Serves 6 as a starter



INGREDIENTS

- 200g summer purslane (7oz)
- ¼ cup pine nuts (40g/1½oz)
- 1 clove garlic, chopped
- 1 teaspoon salt flakes
- 60g freshly grated Grana Padano or Parmigiano Reggiano (2oz)
- ½ cup extra virgin olive oil (125ml)
- 500g farfalle (or other pasta)

METHOD

1. Pick the purslane leaves, fine stalks and buds, discarding the thick stems.
2. Rinse them and dry well.
3. Blitz pine nuts, garlic, salt and cheese in a small food processor (or using a stick blender) until finely chopped.
4. Add purslane and oil and blitz unto a creamy paste.
5. Transfer to a large mixing bowl and set aside.
6. Bring a large saucepan of well salted water to the boil using 10g salt/litre water (⅓oz salt/2 pints water).
7. Cook pasta according to packet instructions then drain well, reserving some of the cooking water.
8. Acting quickly, while the pasta is still as hot as possible, stir a couple of tablespoons of pasta cooking water into the pesto in the mixing bowl.
9. Add pasta and toss to coat well.
10. Transfer to shallow bowls and serve immediately.