

# SCHÄR

## TAGLIATELLE WITH SPRING PESTO

Ingredients: 250g **Schär Tagliatelle**, 50g small, fresh broad beans, 4 mangetout peas, 4 French beans, 50g fresh peas, 1/2 bunch basil, 1 garlic clove, 50g grated Parmesan cheese, lemon juice, 2 tbsps olive oil, salt and pepper as required.

Preparation: Remove the thin outer skin from the broad beans. Rinse the mangetout peas and the French beans and then chop into small pieces. Boil the mangetout peas, French beans and broad beans for approx. 8-10 minutes. Blend the beans with the basil, garlic, cheese, the juice of half a lemon, salt and oil until a thick cream is formed. Boil the pasta. Dilute the vegetable purée with one or two tbsps of the hot pasta water and serve with tagliatelle.

Nutritional values/100g

protein 9,5 g fat 13 g carbohydrates 50,9 g Kcal 358 Kj 1512