



CHRISTOPHER KIMBALL'S

MILK STREET



Pestos & Pastas *with* The Milk Street Cooking School

In this packet, you'll find the full recipes we'll make together, as well as your shopping list and pre-class prep information. If you have any questions, write to us at cookingschool@177milkstreet.com.

Pasta with Parsley, Walnut and Caper Pesto

Start to finish: 30 minutes

Servings: 4 to 6

This pesto is a classic combination of herb, cheese and nuts, but the addition of a few tablespoons of capers adds a brininess that complements the grassiness of the parsley and the umami of the walnuts and Parmesan. Instead of tossing it with pasta, also try spreading it onto sandwiches or offer it as a sauce for a seared or grilled steak. The pesto can be made ahead and stored in an airtight container in the refrigerator for up to two days.

—Calvin Cox

1 pound campanelle OR fusilli OR other short pasta shape

Kosher salt and ground black pepper

½ cup walnuts

2 ounces (without rind) Parmesan cheese, cut into rough 1-inch pieces, plus finely grated Parmesan to serve

4 cups lightly packed fresh flat-leaf parsley (about 1 bunch)

½ cup extra-virgin olive oil

3 tablespoons drained capers

In a large pot, bring 4 quarts water to a boil. Stir in the pasta and 1 tablespoon salt, then cook, stirring occasionally, until al dente. Reserve about ½ cup of the cooking water, then drain in a colander and return to the pot.

While the pasta cooks, in a food processor, combine the walnuts, Parmesan, ¼ teaspoon salt and ½ teaspoon pepper. Process until the mixture resembles coarse sand, 10 to 20 seconds. Add the parsley, oil and capers; process, scraping the bowl as needed, until almost completely smooth, about another 30 to 40 seconds.

Add the pesto to the pasta in the pot along with ¼ cup of the reserved pasta water, then toss; add more reserved pasta water as needed so the pesto coats the noodles. Taste and season with salt and pepper. Serve sprinkled with grated Parmesan.

Spaghetti with Lemon Pesto

Start to finish: 25 minutes

Servings: 4

This pasta dish is modeled on the spaghetti al pesto di limone that Giovanna Aceto made for us on her family's farm in Amalfi, Italy. The lemons commonly available in the U.S. are more acidic than Amalfi's lemons, so to make a lemon pesto that approximates the original, we use a little sugar to temper the flavor. For extra citrus complexity, we add lemon zest to the pasta cooking water; the oils from the zest lightly perfume the spaghetti, reinforcing the lemony notes of the pesto.

—Adapted by Courtney Hill

4 lemons

Kosher salt and ground black pepper

1½ teaspoons white sugar, divided

1 pound spaghetti

½ cup slivered almonds

1 ounce (without rind) Parmesan cheese, cut into rough 1-inch pieces, plus finely grated

Parmesan to serve

⅓ cup extra-virgin olive oil, plus more to serve

Using a vegetable peeler (preferably a Y-style peeler), remove the zest from the lemons in long, wide strips; try to remove only the colored portion of the peel, not the bitter white pith just underneath. You should have about ⅔ cup zest strips.

In a large pot, combine 2 quarts water, 1½ teaspoons salt, 1 teaspoon of sugar and half of the zest strips. Bring to a boil and cook for 2 minutes, then remove and discard the zest. Add the spaghetti and cook until al dente. Reserve 1½ cups of the cooking water, then drain the pasta and return it to the pot.

Meanwhile, in a food processor, combine the remaining zest strips, the almonds, Parmesan, the remaining ½ teaspoon sugar and ¼ teaspoon each salt and pepper. Process until the mixture resembles coarse sand, 10 to 20 seconds. Add the oil and process just until the oil is incorporated (the mixture will not be smooth), about another 10 seconds; set aside until the pasta is ready.

To the spaghetti in the pot, add the pesto and ¾ cup of the reserved pasta water, then toss to combine; add more reserved pasta water as needed so the pesto coats the noodles. Taste and season with salt and pepper. Serve drizzled with additional oil and with additional grated Parmesan on the side.

Optional garnish: Finely chopped fresh chives

You should do the following before class starts:

- Gather your ingredients.
- Fill a large pot of water and have it ready on the stove.
- Place a colander in the sink.
- **NOTE:** We recommend picking just one of the recipes to make along with your instructor. Otherwise, you will have an avalanche of pasta on your hands!

Shopping Lists

For the Pasta with Parsley, Walnut & Caper Pesto

- 1 pound campanelle OR fusilli OR other short pasta shape
- ½ cup walnuts
- 3 ounces Parmesan cheese
- 2 bunches flat-leaf parsley
- ½ cup extra-virgin olive oil
- 3 tablespoons drained capers

For the Spaghetti with Lemon Pesto

- 4 lemons
- 1 pound spaghetti
- ½ cup slivered almonds
- 2 ounces Parmesan cheese
- ⅓ cup extra-virgin olive oil

If you have any questions about how to prepare for class, write to us at cookingschool@177milkstreet.com.