

Spelt Pasta Salad with Pesto, Goat's Feta and Burnt Balsamic Peaches

MAGDALENA ROZ



Ingredients

250g spelt fusilli pasta
60ml (¼ cup) balsamic vinegar
1 tablespoon honey
2 large ripe peaches, halved, stones removed, each cut into eighths
1 tablespoon olive oil
160g heirloom cherry tomatoes, halved
2 small zucchini, sliced into ribbons
150g goat's feta, crumbled
¼ cup basil leaves
Sea salt and freshly ground black pepper



KALE, BASIL AND ROASTED HAZELNUT PESTO
70g (½ cup) hazelnuts
125ml (½ cup) olive oil
Sea salt and freshly ground black pepper
50g (1 cup firmly packed) chopped kale, tough stems removed
80g (1 cup firmly packed) Basil leaves
50g (¾ cup) grated manchego or parmesan
1 garlic clove, roughly chopped
Juice of ½ lemon

This is the quintessential summer pasta salad. You can eat it warm or cold and it's easily transportable, which makes it ideal for a picnic. You could use a commercial pesto instead of Magdalena's kale version, but making your own means you can use up leftover greens that normally get thrown away, like carrot tops. This recipe was first published in *Happy & Whole* (Pan Macmillan).

To make the pesto, preheat the oven to 180°C and line a baking tray with baking paper. Spread out the hazelnuts on the prepared tray and toast for 15 minutes or until golden and fragrant.

Meanwhile, massage a little olive oil and salt into the kale for about 2 minutes. (This removes the bitterness and makes it much tastier. You can use this technique when adding kale to your salads too.) Remove the hazelnuts from the oven and place in a clean tea towel to steam, then use the tea towel to rub off the skins. Set aside to cool. Tip the nuts into a food processor and blitz to a coarse consistency if you want it to be a little chunky. Transfer to a bowl.

Place the kale, basil, cheese, garlic and half the remaining olive oil in the food processor and blitz to form a puree. Add a teaspoon or so of lemon juice and pulse, then taste before adding any more as it can be overpowering. Add a little more oil as well if you prefer a thinner pesto. Season with salt and pepper and stir through the hazelnuts. Spoon into a super clean jar, packing the pesto down so there are no air bubbles. Cover with the remaining olive oil (see tip). Cook the pasta according to the packet instructions until al dente.

Meanwhile, combine the balsamic vinegar and honey in a small bowl, add the peach and gently toss to coat. Heat the olive oil in a chargrill pan over high heat. Add the peach Slices and grill for about 30 seconds each side until charred and softened, but not mushy. Set aside. Drain the pasta and return to the pan. Stir in about 260 g (1 cup) of the pesto until evenly coated. Toss through the cherry tomatoes and zucchini, then transfer to a large serving platter and sprinkle the feta on top.

Finally, add the peach and basil and season with salt and pepper. Enjoy immediately or refrigerate until ready to serve.

TIP: Store any leftover pesto in an airtight container in the fridge, topped with a thin film of olive oil to avoid discolouration. It will keep for up to 2 weeks.