BEAN, POTATO AND PESTO SALAD

EQUIPMENT
Saucepan – large
Chopping board
Knife
Colander
Measuring scales

INGREDIENTS
300g baby green beans, trimmed
75g (1 bunch) basil leaves
300g yellow (wax) beans, trimmed
3 cloves garlic
600g waxy potatoes, such as pink eye
50g pine nuts
Extra – virgin olive oil, to serve
¼ cup finely grated parmesan
Pesto
80ml extra-virgin olive oil

METHOD
1. Bring a large pot of salted water to the boil, add green beans and cook for 5-6 minutes or until just tender. Using a slotted spoon, transfer to a colander and refresh under cold running water. Repeat with yellow beans.

2. Place potatoes in a saucepan cover with cold, salted water and simmer over medium heat for 15 minutes or until tender. Drain, cool slightly, peel and quarter.

3. For pesto, combine basil leaves, garlic and a pinch of sea salt in a mortar and using a pestle, coarsely crush, add pine nuts and parmesan and pound to a smooth paste, stir through oil and season to taste with sea salt and freshly ground black pepper.

4. In a large bowl, combine beans and potatoes, season to taste and serve drizzled with pesto and extra-virgin olive oil.

Serves 6 as a side