



“Arugula & Turnip Top Pesto”

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Ingredients

- 1 cup packed arugula
- 1 cup packed turnip tops
- ½ cup toasted hazelnuts
- 4 oz fresh parmesan cheese
- 1/3 cup EVOO
- 3 cloves garlic
- Salt t.t.

Method

- **In a food processor:**
Combine arugula, turnip tops, hazelnuts, and garlic in the processor. While blending stream in EVOO. Once combined add parmesan cheese.
- **In a mortar and pestle**
Combine the hazelnuts, salt, and garlic in the mortar and grind until smooth. Add cheese and EVOO and repeat. Once smooth add finely chopped greens until desired consistency is achieved.

Whipped Ricotta

Ingredients

- 2 cups of ricotta
- Pinch Salt
- 1 tbsp Heavy Cream
- Olive Oil

Method

- Place ricotta in a food processor with heavy cream and a pinch of salt. While blending slowly stream in olive oil until a smooth creamy texture is created.

Pesto Pasta for 2

Ingredients

- ½ bu turnips
- 3 tbsp Vegetable oil
- ½ lb pasta (shape of your choosing)
- ½ cup pesto
- ½ cup heavy cream
- 4 tbsp butter
- ¼ cup whipped ricotta
- 1/2 cup grated parmesan cheese
- 2 tbsp lemon juice
- Salt t.t.
- Pepper t.t.

Method

- Remove tops from turnips and use to make pesto. Half or quarter turnips, sprinkle with salt and sear in a sauté pan with vegetable oil until a golden-brown color is achieved. Reserve for later.
- Boil water and cook pasta according to directions of that shape.
- In a large sauté pan, add pesto and heavy cream and place over medium heat to combine the ingredients.
- Add pasta, butter and a pinch of salt and pepper to the pan and combine over heat until butter is melted and incorporated. (adjust with pasta water as needed for consistency)
- Add whipped ricotta to pan and combine with pasta
- Turn off heat and add parmesan cheese and combine. Finish with lemon juice and adjust the taste with salt and pepper.
- Place seared turnips around and in your pasta and serve hot.