

## Fresh Pasta with Ramp Pesto

### Ingredients

#### Fresh Pasta

2 cups flour

2 extra large eggs

1 tsp kosher salt

1 tbsp olive oil

#### Ramp Pesto

4 oz ramps

1 cup olive oil

½ cup pine nuts or walnuts

¼ cup parmesan cheese, grated

1 tsp kosher salt

1 tsp black pepper

#### Method:

1 On a cutting board add flour and make a well. Add eggs, kosher salt and olive oil, incorporate egg mixture into the flour until fully combined. Knead the dough for about 10 minutes or so.

2 Cut the dough into quarters and with a with a pasta roller or rolling pin, roll out the dough until about ¼" thick. Cut pasta into linguini size noodles.

3 In a food processor add the ramps, olive oil, pine nuts, parmesan cheese, kosher salt and black pepper, process slightly for about a minute.

4 In a large pot with salted water, boil the pasta for about a minute or until the pasta floats.

5 Transfer to a sauté pan over medium heat, add cooked pasta and ramp pesto, heat through.

6 Garnish with extra parmesan cheese if desired