

## Broccoli and Parmesan Pasta

<p><b>Equipment:</b></p> <p>Kitchen scales Chopping board Large knife Small knife Medium bowl Small bowl Large heavy-based saucepan with a lid Measuring cups and spoons Large slotted spoon Colander Serving bowls</p>	<p><b>Ingredients:</b></p> <p>5 cloves garlic 2 long red chillies 6 anchovy fillets 2 large heads of broccoli 150ml extra virgin olive oil 100g pecorino or parmesan 500g orecchiette or other short dried pasta 2 cups of rocket 2 lemons</p>
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### What to do:

1. Bring a large saucepan of salted water to the boil. Meanwhile, thinly slice garlic widthwise. Halve chillies lengthwise and remove seeds. Finely chop chillies and anchovies, and set aside with garlic. Cut stalks from the broccoli, peel, then cut into 1cm pieces. Cut the broccoli heads into small florets.
2. Add florets to boiling water and cook for 3 minutes or until almost tender. Using a slotted spoon, transfer to a bowl and keep water boiling. Place half the florets in a food processor with 4 tablespoons oil. Season with salt and pepper. Coarsely grate parmesan, add 40g to the food processor, and process to a paste. Transfer to bowl with remaining florets.
3. Add pasta to boiling water and cook until al dente. Halfway through cooking, add the broccoli stalks. Drain pasta and broccoli stalks, reserving 1 cup of cooking water and the pan.
4. Place remaining 80ml oil, garlic, chillies and anchovies in reserved pan over medium heat. Cook, stirring, for 2 minutes or until garlic is fragrant (take care not to burn the garlic) and anchovies have broken up. Add reserved cooking water, pasta, broccoli mixture, rocket and 1/2 teaspoon salt and cook, tossing, for 2 minutes or until rocket wilts.
5. Squeeze lemon over pasta, season and toss well to combine. Divide among bowls, scatter with remaining pecorino.