

Fusilli with egg & broccoli.

Serves: 4

Cooking time: 5 minutes

Ingredients

2 Church & Manor goose eggs

225g/8oz fusilli

225g/8oz broccoli florets

4 tbsp pesto sauce

Grated Parmesan cheese to serve

Method

1. Cook the pasta in a large pan of boiling water for 10 mins or according to packet instructions, adding the broccoli florets for the final 4 mins of the cooking time. Drain in a colander.
2. Put the eggs in a small pan, cover with cold water; bring to boil. Boil for 7 mins; drain, rinse in cold water, tapping shells all over. Peel away the shells. Roughly chop.
3. Stir the pesto sauce into the pasta and broccoli. Stir in the eggs and plenty of ground black pepper. Serve immediately with Parmesan cheese.

