



Fusilli with Japanese Knotweed Sauce & Field Garlic Pesto

2 hearty portions

- 8 cups tender Japanese knotweed shoots, washed, trimmed and roughly chopped
- 2 tablespoons unsalted butter
- 1/3 cup organic heavy cream
- sea salt, to taste
- 1/2 pound brown rice fusilli, or the pasta of your choice
- grated parmesan
- Field Garlic Pesto

Bring 2 large pots of water to the boil and salt them well. Into the first, add the knotweed. Cook until very tender, about 10 minutes. (Test with a fork; do not undercook.) Drain and transfer to the bowl of a food processor.

At this point, you can put the pasta into the second pot.

Add butter and cream to the knotweed and process until completely smooth and the right consistency for a pasta sauce. If there are a lot of fine strings that annoy you, push puree through a fine mesh strainer.

Transfer knotweed sauce to a large skillet and keep on very low heat. When the pasta is done, drain well, reserving a little of the water in case you need to thin the sauce. Add it to the skillet and toss to coat well with the sauce.

Divide between two bowls and garnish with a large dollop of Field Garlic Pesto and a generous sprinkling of grated parmesan.