Pasta Salad

Pasta can sometimes be a bit bland, the addition of fresh herbs and a spicy mustard dressing lifts it to another level.

Serves 4 or as part of a spread of cold salads.

For the dressing:

- 1 tbs caster sugar
- ½ tsp salt
- 1 tsp freshly ground black pepper
- 1 tsp french mustard
- 2 cloves of garlic — crushed and then finely chopped
- 2 tbs lemon juice
- 6 tbs of extra virgin olive oil
- 50 g grated parmesan cheese
- Hot pepper sauce to taste

For the salad:

- 225 g pasta shapes
- 60 g fresh basil leaves
- 50 g fresh oregano – Hot and Spicy is nice
- 50 g fresh garlic chives
- 3 large plum tomatoes – chopped
- 50 g sliced black olives
- 15 sugar snap or mange-tout peas — sliced diagonally

To garnish:

- A handful of baby red veined sorrel leaves
- 1 ball of mozzarella cheese — finely shredded

Cook the pasta according to the packet instruction in lots of boiling salted water, do not over cook, leave it slightly al dente. Drain and refresh with cold water then leave to drain well in a colander.

Whisk together all of the dressing ingredients in a bowl, add the hot pepper sauce 1 teaspoon at a time, as everyone's taste for chilli is different.

Snip the garlic chives into the dressing and add the chopped oregano and basil leaves — torn into pieces if they are large. Add the tomatoes, olives and sliced peas and mix well.

Add the cold pasta and turn gently to incorporate all of the ingredients

This salad tastes best is refrigerated for an hour before serving for the flavours to mingle.

Turn into a serving bowl and garnish with the leaves and cheese before serving.