

Basic Pesto

Yield 2 cups

- 40 g fresh basil leaves (no stems)
- 2 T pine nuts or walnuts (toasted)
- 2 large cloves garlic
- 118 ml extra-virgin olive oil
- 90 g freshly grated parmesan cheese
- ½ tsp salt (to taste)



1. Combine **basil leaves**, **pine nuts** or **walnuts**, **garlic** and **salt** in a food processor and process until very finely minced.
2. With the machine running slowly dribble in the **oil** and process until the mixture is smooth.
3. Add the **cheese** and process very briefly, just long enough to combine.
4. Store in refrigerator or freezer.