

Basil Pesto



This is the traditional Pesto alla Genovese. (Pesto from Genoa.)

It consists of garlic, fresh basil, olive oil, salt and pine nuts.

The Parmesan is optional, but I always make it with cheese.

Preparation time: 10 minutes

Organize Your Ingredients!

Notes on Organizing

You can actually simply prep as you go when making pesto.

Basil Pesto

1/2 C. toasted pine nuts
3 C. or 1 large bunch washed basil leaves
2 whole garlic cloves (peeled)
1/3 C. olive oil
1/4 C. shredded Parmesan cheese

Assembly Instructions

1. Place all ingredients in food processor and grind until fine.
2. Put remaining, unused pesto in a container with a tight fitting lid and cover with olive oil. Store in fridge. It will keep for a couple of weeks.
3. When using pesto, scrape back the oil and use what you need. Re-cover with a layer of oil and return to the fridge.

