

Basil Pesto



This Pesto recipe is made from freshly ground basil leaves, garlic, olive oil, pine nuts and parmesan cheese. It is often served over pasta but is also an excellent garnish on garlic bread, roast potatoes, and pizzas. For the freshest tasting pesto always select vibrant basil leaves that have no sign of wilting. All ingredients are processed in food processor, and you will be pleasantly surprised how quickly this recipe comes together!

Ingredients

3 cups fresh basil leaves

1/3 cup pine nuts

4 cloves minced garlic

½ cup fresh parmesan cheese

Fresh ground pepper and salt to taste

½ cup good quality extra virgin olive oil

Instructions

- Combine the basil leaves and pine nuts in food processor and pulse to combine.
- Once blended, add in garlic, cheese, and pulse a couple of times to mix well with basil nut mixture.
- Slowly pour in the olive oil and continuously blend on low speed as it combines with herb mixture. Blend until smooth in texture.
- Finish by seasoning with salt and pepper to taste. Enjoy!