

HOME MADE PESTO

Ingredients

For 4 persons

400g fresh basil leaves

45g freshly grated parmesan cheese

75g extra virgin olive oil

45g pine nuts

3 cloves garlic

Salt and pepper

Steps

- 1. Place pine nuts and basil leaves into a food processor and pulse several times. Then add garlic and parmesan cheese and pulse some more times.
- 2. While the food processor is running, slowly add the olive oil in small streams and add salt and pepper to taste.
- 3. Toss with pasta for a quick sauce, sprinkle over baked potatoes, or spread onto crackers or toasted slices of bread.