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Pesto Sauce

Ingredients

Big bunch (2 cups) of fresh basil leaves
1/2 cup freshly grated Parmesan cheese
1/2 cup olive oil
1/2 cup pine nuts
3 cloves garlic - chopped extra fine
Salt and freshly ground black pepper to taste

Preparation

- 1 In a food processor, throw in the basil leaves with the pine nuts, and blend.
- 2 Keep stopping and mixing in between the blending.
- 3 Then add the garlic and blend again a few times.
- 4 Now, as it blends, pour in the olive oil very slowly.
- 5 Stop to scrape down the sides with a rubber spatula.
- 6 After that throw in the grated cheese and blend again.
- 7 Add a pinch of salt and freshly ground black pepper to taste.
- 8 Serve with pasta or spread over toasted French bread.

Cooks Note

Makes 1 cup
