

Posted on
19 May 2014

by
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Easy Pesto [1]

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Ingredients

Basil leaves
25g butter, melted
45g Parmesan cheese, grated
25g pine nuts,
170ml olive oil
1 garlic clove, chopped
Salt and pepper to taste

Preparation

- **1**
In a pan, melt the butter and set aside.
- **2**
Combine pine nuts, live oil and garlic in a small bowl.
- **3**
Use hand blender to combine the mixture. Then add basil, cheese and butter. Salt and pepper to taste. Then finally blend.

Cooks Note

Links

- [1] <https://www.expatswoman.com/ewfood/recipes/easy-pesto>
[2] <https://www.expatswoman.com/ewfood/flag/flag/madeit/6645?destination=printpdf/6645&token=248ec65dd75b10f2246797d8a28429ef>
[3] <https://www.expatswoman.com/ewfood/flag/flag/loveit/6645?destination=printpdf/6645&token=248ec65dd75b10f2246797d8a28429ef>
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