

# Recipes and Tips



## **Pesto**

Yield: 2 cups

40 gr fresh basil leaves (no stems)  
2 tablespoons pine nuts (or walnuts)  
2 large cloves garlic  
130 ml extra-virgin olive oil  
45 gr freshly grated Parmesan

Combine basil leaves, pine nuts (or walnuts) and garlic in a food processor and process until very finely minced.

With the machine running, slowly dribble in the oil and process until the mixture is smooth.

Add the cheese and process very briefly, just long enough to combine. Store in the refrigerator or freeze in an ice cube tray to store in a bag in the freezer.