

Fresh Pesto Recipe



Yield: 6 Servings

2 cups fresh herb leaves, packed
1/2 cup freshly grated
Parmesan-Reggiano
or Romano cheese
1/2 cup extra virgin olive oil
1/3 cup pine nuts or walnuts
or breadcrumbs
3 medium sized garlic cloves,
minced
Salt and freshly ground black
pepper to taste

Combine the basil in with the pine nuts, pulse a few times in a food processor. (If you are using walnuts instead of pine nuts and they are not already chopped, pulse them a few times first, before adding the basil.) Add the garlic, pulse a few times more.

Slowly add the olive oil in a constant stream while the food processor is on. Stop to scrape down the sides of the food processor with a rubber spatula. Add the grated cheese and pulse again until blended. Add a pinch of salt and freshly ground black pepper to taste.



Special equipment needed: A food processor