

Fresh Basil Pesto

Ingredients

2 cups fresh basil leaves
½ cup freshly grated parmesan or Romano cheese
½ cup extra virgin olive oil
1/3 cup walnuts
3 medium sized garlic cloves, minced
salt and pepper to taste

Directions

1. Combine basil and walnuts in a food processor and pulse a few times. You may wish to pulse walnut before adding the basil.
2. Add garlic and pulse a few more times
3. Slowly add olive oil in a constant stream while food processor is on
4. Add cheese until blended and a pinch of salt and pepper to taste

Makes 1 cup

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