

Italian Basil Pesto

Ingredients:

- 20g Grated Parmesan
- 20g Pine Nuts
- 3 Tablespoons
- 2 Tablespoons of Olive Oil
- 1 Garlic Clove
- ½ Teaspoon Coarse Salt
- ½ Fresh Lemon: Juice



Please bring a container to take your pesto home in.

Method:

1. Weigh and measure out all the ingredients accurately.
2. Wash, dry and chop basil leaves.
3. Peel and crush garlic clove.
4. Pound basil, garlic and ½ teaspoon coarse salt in a pestle and mortar or mini food chopper.
5. Lightly toast 20g pine nuts in a frying pan until golden brown. Make sure you do not burn them!
6. Add pine nuts to the mix and pound / blitz.
7. Add half the parmesan and cover with 3 tablespoons olive oil before transferring to a bowl and adding the rest of the parmesan.
8. Add ½ fresh lemon juice to add freshness and keep the green colour of the pesto.
9. Before spooning over cooked pasta, mix the pesto so the basil and oil do not separate.