

Pesto

Yield : 1-2 cups of pesto

Ingredients :

2 cups fresh basil leaves, packed
1/2 cup freshly grated Romano or Parmesan Reggiano cheese (about 2 ounces)
1/2 cup extra virgin olive oil
1/3 cup pine nuts, walnuts, or sunflower seeds
3 teaspoons garlic cloves, minced (about 3 cloves)
1/4 teaspoon salt, more to taste
1/8 teaspoon freshly grated black pepper, more to taste

Directions :

1. Place the basil and pine nuts into the bowl of a food processor and pulse several times.
2. Add the garlic and cheese and pulse several times more. Scrape down the sides of the food processor with a rubber spatula.
3. While the food processor is spinning, pour the olive oil in a slow, steady stream. Add the olive oil slowly while the food processor is still spinning to help it emulsify and keep the olive oil from separating. Occasionally stop to scrape down the sides of the food processor.
4. Stir in salt and fresh ground pepper. Add more to taste.

