

## TRADITIONAL BASIL PESTO



### **Ingredients (serves 4 people):**

- 1 garlic clove peeled and without the germ
- 1 pinch of salt
- 100 g of fresh basil leaves
- 10 g of pinoli or 20 g of nuts or almonds
- 30 g grated Parmesan cheese
- Extra virgin olive oil, the necessary

### **Preparation:**

1. If using a mortar put the garlic and salt and knead until a smooth paste.
2. Add the basil leaves and continue kneading.
3. Then add the pinoli and the grated cheese finely.

4. Continue to knead the mixture until a paste is obtained.
5. Gradually add olive oil and mix to incorporate.
6. If using a food processor or blender pulse the garlic and salt together a few times to get a rough paste.
7. Add the basil leaves and pulse again.
8. After that add the pinoli and the grated cheeses.
9. Continue to pulse slowly until a paste is obtained but do not overdo it, as the heat from the food processor or blender can make pesto bitter.
10. Gradually add olive oil and pulse until added.
11. Use pesto immediately.
12. Pesto is great with freshly prepared pasta.
13. If necessary, it can be refrigerated for up to 4 weeks in an airtight container and capped with a little olive oil so as not to dry.