



Fresh Italian Pesto

Recipe

Servings: 6 people

Time: 10 minutes

Ingredients

120 g	Fresh Italian basil
75 g	Pine nuts
48 g	Garlic
180 ml	Olive oil
75 g	Parmesan cheese

Preparation

- 1 Grate the parmesan cheese
- 2 Peel and chop garlic
- 3 Roast the pine nuts lightly brown
- 4 Wash and pluck the basil leaves
- 5 Place the fresh basil, pine nuts, garlic, and a pinch of salt in a blender and blitz until you have a smooth paste
- 6 Add olive oil and parmesan
- 7 Add a bit of water if the mixture gets too dry
- 8 Add salt and pepper