



Genovese (Basil) Pesto

Yield: 1 Cup

This classic raw sauce is so good, yet so simple. The good comes from using quality ingredients. Fresh basil and garlic, grated parmesan cheese, extra virgin olive oil and pine nuts. Although traditionally made in a mortar and pestle, the simple in this recipe comes from blender preparation.

Spread on a freshly toasted crostini and top with a slice of vine ripened tomato, or mix into fresh cooked pasta and serve with a steak. However you use it, this is a classic that is hard to beat!

Ingredients

2C fresh basil leaves (lightly packed)
2 medium garlic cloves-minced
1/2C grated parmesan cheese
1/2C extra virgin olive oil
1/4C pine nuts
salt to taste

Wash the basil and thoroughly dry. Add the basil to a blender with the garlic, cheese and pine nuts. Blend with just enough of the oil to puree. When the basil has been pureed, continue blending while adding the oil to the blender in a slow stream to incorporate. Check the consistency and if too thick, blend in a little more oil. Taste and add salt as needed. If you prefer more texture to the pesto, add the nuts last and pulse until you reach the desired consistency.

Best eaten the same day as prepared; basil pesto will last five days in the fridge and up to one month in the freezer.

Recipe by David Musial

