



Pesto Amalfitana

- 2 garlic cloves
- 1 cup extra virgin olive oil (240ml)
- Bunch of Italian parsley, washed and dried
- 1/2 cup walnuts
- 1 cup freshly grated parmigiano reggiano cheese
- 1/2 tablespoon coarse sea salt

Com Si Fa?

- Place garlic, parsley, salt, and walnuts in food processor.
- With the motor running, add extra virgin olive oil in a thin, steady stream.
- Once you have an even consistency, add freshly grated parmigiano cheese to food processor and puree for a few more seconds.
- Pesto can be served fresh or it can be preserved in the refrigerator or freezer.
- To preserve the sauce in a jar, make sure to top up pesto with a layer of extra virgin olive oil.

Per 6 - 8 persone



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