



### Pesto Sauce

- 2 garlic cloves
- 1 cup of extra virgin olive oil (240ml)
- 4 cups of basil leaves, washed and thoroughly dried
- 1/2 cup pine nuts, toasted
- 1 cup freshly grated parmigiano reggiano cheese
- 1/2 tablespoon coarse sea salt

### Com Si Fa?

- Place garlic, basil leaves, salt, and pine nuts in a food processor (or use a pestle and mortar if you are a purist). With motor running, add extra virgin olive oil in a thin steady stream.
- Once you have an even consistency, add freshly grated parmigiano reggiano cheese to the 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 the pesto with a layer of extra virgin olive oil.

Per 4 persone



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