

# BASIL PESTO



Pesto sauce is generally served with pasta, such as gnocchi, or added to minestrone soup, and can be frozen for up to a month, but will store well in the refrigerator if the surface is covered with a layer of olive oil.

Try using it as a bruschetta topping, next time you run out of tomatoes.

## INGREDIENTS

- 1 large bunch of basil
- 4 cloves of peeled garlic
- 1/2 cup pine nuts
- 1/2 cup grated parmesan cheese
- 1/4 cup olive oil

## METHOD

Wash the basil and peel off the leaves.

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Place the above ingredients into a blender to form a creamy paste.

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Add a small amount of olive oil at first, adding a little more after if necessary to make a paste.

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