

Pesto	
Ingredients	Instructions
<ul style="list-style-type: none"> • 2 cups fresh basil leaves • 1/3 cup pine nuts (or substitute for walnuts, almonds, or pecans) • 2-3 cloves of garlic, chopped roughly • 1/2 cup extra-virgin olive oil • 1/3 cup grated Parmesan cheese • Fresh lemon juice, from half a lemon (1 tbsp) • Salt and pepper 	<ol style="list-style-type: none"> 1. Toast: Toast the nuts in a skillet over a medium-high heat, stir frequently so they do not burn. Cook for 3-5 minutes until fragrant. Put into a bowl and allow to cool for a couple of minutes before moving on to the next step. 2. Blend: In a food processor, pulse basil, nuts, lemon juice and garlic until finely chopped. 3. Emulsify: With the processor running, slowly add olive oil until a smooth silky sauce forms. Scrape down sides with a spatula as necessary until the entire mixture is well blended but still retains a fine texture. 4. Finish: Stir in Parmesan cheese and season with salt and pepper. Taste and adjust as necessary. If too bitter add more salt, if not creamy enough add more cheese, if too creamy cut with some olive oil. 5. Store: Use immediately or store in a sealed container in the fridge. Pesto can last for up to a week in the fridge. If you need to preserve it for a longer period, freeze for long term storage. 6. Serve: Toss onto pasta with some cherry tomatoes, drizzle over pizza or spread on a sandwich or flatbread. Use as a dip for charcuterie boards or veggie and cheese trays. Pairs equally well with grilled meats, eggs, seafood and roasted vegetables.