

BASIC BASIL PESTO

<http://andreasrecipes.com/2006/07/10/basic-basil-pesto/>

Makes about ¾ cup.

EQUIPMENT

food processor

INGREDIENTS

1 cup (45 g) fresh basil leaves (packed)
1 clove garlic
1/4 cup (35 g) pine nuts
1/2 cup (120 ml) olive oil
1/4 cup (25 g) grated or shredded Parmesan cheese

PREPARATION

In a food processor, finely chop basil, garlic, and nuts together. Slowly add oil. Gradually add cheese until blended. Toss mixture into hot pasta and serve immediately.

VARIATIONS

We sometimes leave out the pine nuts and sprinkle them fresh on top of the pasta.