

Basil Pesto



One of my favourite 'Basics', Basil pesto is so versatile. Tossed through pasta, dolloped on soup, spread on toast.....the options are endless. The beauty of it is it takes minutes to make and can be stored in the fridge or freezer for later use.

Prep time: 10 Minutes \$ Low Budget

Makes approximately 1 1/2 cups

1 bunch of fresh basil, leaves removed

2 cloves of garlic, roughly chopped

2 tbs of toasted pinenuts (optional)*

1/2 cup of grated parmesan cheese

1/2 cup of good extra virgin olive oil

A squeeze of lemon juice

Sea salt and cracked pepper

Place all the ingredients in a food processor and pulse until you have a paste-like consistency. Place the pesto in a container, drizzle over a little more olive oil and cover with a tight fitting lid.

Variations: Rocket & Walnut, Mint & Cashew, Coriander & Roasted Peanut

*If you can't buy toasted pinenuts, place them in a hot, dry pan for 2-3 minutes, swirling occasionally so they don't burn.

Recipes you may like:

<http://emsfoodforfriends.com.au/roast-pumpkin-bacon-rocket-linguine-with-pesto/>

<http://emsfoodforfriends.com.au/chargrilled-veggie-stacks-with-haloumi-and-pesto/>

<http://emsfoodforfriends.com.au/pappardelle-with-chorizo-pumpkin-rocket-roast-almond-pesto/>