

Basil Pesto



SPICE
— FIELD KITCHEN —

ingredients

- 5 oz fresh basil leaves, packed (may sub half the basil leaves with baby spinach)
- 1/2 c freshly grated Romano or Parmesan-Reggiano cheese (about 2 oz)
- 1/2 c extra virgin olive oil
- 1/3 c pine nuts (may sub chopped walnuts)
- 3 garlic cloves, minced (about 3t)
- 1/4 t salt, or to taste
- 1/8 t freshly ground black pepper, or to taste

process

1. Place the basil leaves and pine nuts into the bowl of a food processor and pulse several times.
2. Add garlic and cheese and pulse several times more. Scrape down the sides of the food processor with a rubber spatula.
3. While the food processor is running, slowly add the olive oil in a steady small stream. Adding the olive oil slowly, while the processor is running, will help it emulsify and keep the olive oil from separating. Occasionally stop to scrape down the sides of the food processor.
4. Stir in salt and freshly ground black pepper, add more to taste.