

Basil Pesto

Ingredients

(enough for 4 servings of pasta)

4 oz fresh basil leaves

1 oz pine nuts

2 fat, peeled garlic cloves

a large pinch of sea salt flakes

freshly ground black pepper

2 oz freshly grated Parmesan cheese

4fl oz extra virgin olive oil

Method

Place the basil, pine nuts, garlic and salt into a mortar and crush with a pestle. Bash and grind it all together into a paste. Add the Parmesan. Gradually add the oil. Work it all together into a creamy sauce. Add the black pepper and more salt to taste.

You could use a food processor but a mortar and pestle is so much more fun!

Buon Appetito!