

Basil Pesto

The Hand That Rocks The Ladle

- 1 bunch fresh basil leaves
- 1/4 cup pine nuts
- 2 large garlic cloves, peeled and smashed
- Salt and pepper
- 1/2 cup extra-virgin olive oil
- 1/2 cup grated Parmesan cheese

Pulse the basil, pine nuts, garlic, salt, and pepper in a food processor until finely chopped. With the motor running, slowly add the olive oil and continue processing, stopping to scrape the sides of the bowl as needed, until the mixture forms a thick paste. Transfer to a medium bowl and stir in the Parmigiano. Season to taste with more salt and pepper.