



## *Classic Basil Pesto*

*Makes enough Pesto to sauce one pound of pasta  
(Approximately 3/4 to scant 1 cup)*

*Pesto is nothing more than a pureed, oil-based sauce. Classically, pesto is made with the abundant herb basil. But to achieve the right combination of fragrance and flavor, you need the best ingredients and a little muscle! Refrigerate prepared pesto up to 5 days when covered with a layer of olive oil, or freeze until needed.*



### **Ingredients:**

3 cloves garlic (unpeeled), toasted in a small dry skillet on the stove top until softened and browned in spots, about 8 minutes over medium heat.

1/4 cup pine nuts, lightly toasted

2 cups fresh basil leaves, gently packed

2 tablespoons fresh parsley leaves

Scant 1/2 cup high quality olive oil

1/4 cup fresh grated aged Parmigiano Reggiano cheese

Sea Salt, to season

### **Preparation:**

Peel the stove-toasted garlic gloves. Place the peeled garlic, together with the pine nuts in a food processor fitted with a metal blade. Process to mince with a few short pulses.

Place the basil and parsley into a heavy duty plastic bag. Bruise the leaves by pounding gently on the bag with a rolling pin, or some other flat surface.

Add the bruised herbs to the food processor. Turn the processor on and slowly add about three-quarters of the olive oil. Continue processing until the ingredients are smooth.

Transfer the ingredients to a non-reactive bowl. Stir in the cheese. Taste. Add more olive oil as needed. Season with sea salt, to taste.

### **To Serve:**

When saucing pasta with pesto, thin the pesto with about 2 tablespoons of the pasta water before tossing in with the pasta. This allows the pesto to spread itself evenly on the pasta, and to elevate the creaminess of the cheese.

*courtesy of [www.TheresAChefinMyKitchen.com](http://www.TheresAChefinMyKitchen.com)*