



There's a Chef in My Kitchen, LLC

Pistachio Pesto

Makes about 1 cup

A Sicilian favorite, the pistachio fruit finds its way into just about everything. I've used a few other Mediterranean staples to give this version of the Italian classic pesto a more round and bright flavor. By substituting the Marcona almond for the meaty pine nut, the flavor is softened, and allows the pistachio fruit to shine against the delightful combination of basil and mint. Perfect with grilled poultry or pork, and vegetables, this pesto is outstanding as a dressing to garden fresh vegetables and fresh buffalo mozzarella. I use shelled, salted pistachio kernels since they are easiest to find in my local markets. If you have roasted unsalted pistachios, by all means use them. Simply increase the amount of coarse salt when seasoning.

Ingredients:

1 cup fresh basil leaves, gently packed
2 tablespoons coarsely chopped fresh mint leaves
Generous $\frac{1}{2}$ cup shelled pistachio nuts
 $\frac{1}{4}$ cup Marcona almonds (substitute scant $\frac{1}{4}$ cup pine nuts)
3 garlic cloves, crushed
 $\frac{3}{4}$ cup high-quality, fruity, extra-virgin olive oil, plus additional for thinning
1 tablespoon freshly grated aged Parmigiano Reggiano cheese

For seasoning:

Coarse salt (preferably sea salt), to season
Fresh lemon juice, to season

Preparation:

Place the pesto ingredients into a food processor. Process until paste-like. Remove to a bowl. Taste. Adjust seasoning with salt or lemon juice. Thin with additional olive oil, as needed.

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