

## Pesto Genovese Authentic Italian Basil Pesto

Jacob · 30/09/2024



### Prep Time

6

### Difficult

Medium

### Servings

6 servings

### Description

An authentic Genoese pesto Its straight from Italy and you wont find a better recipe This calls for a spoonful of pecorino cheese but you could also use all Parmesan in a pinch To store in fridge for up to 1 month place pesto in a jar cover with olive oil and top with a lid

### Ingredients

- - 2 cloves garlic
- or more to taste - 2 tablespoons pine nuts - 1 bunch fresh basil leaves - ½ cup grated Parmigiano-Reggiano cheese - 1 ½ tablespoons grated pecorino Romano cheese - ½ cup extra-virgin olive oil

### Instructions

1. Crush garlic using a mortar and pestle. Add pine nuts; crush with the garlic. Add basil leaves gradually
2. making circular movements with the pestle
3. until a smooth paste forms. Mix Parmigiano-Reggiano cheese and pecorino Romano cheese using a wooden spoon. Stir in olive oil until pesto is blended. Recipe Tip If you don't have a mortar and pestle
4. you can use a food processor or blender. Chill the blade and container in the fridge for 1 hour
5. then process basil
6. pine nuts
7. and garlic in 3 batches
8. pulsing to avoid heating the mixture. Follow with cheese and oil as above.