

Pesto

Jacob · 30/09/2024

**Prep Time**

16

Difficult

Medium

Servings

2 cups

Description

Basic pesto made with basil olive oil pine nuts and Parmesan cheese This recipe differs from the classic preparation by the addition of parsley You can add a little extra Parmesan to the mixture if you like

Ingredients

- - 3 cups packed fresh basil leaves - $\frac{3}{4}$ cup grated Parmesan cheese - $\frac{1}{2}$ cup olive oil - $\frac{1}{4}$ cup pine nuts - 4 cloves garlic
- or to taste - 2 lemon juice
- or more to taste (optional)

Instructions

1. Combine basil
2. Parmesan cheese
3. olive oil
4. pine nuts
5. and garlic in the bowl of a food processor or blender. Blend to a smooth paste. Add lemon juice
6. if desired
7. and quickly pulse to combine. Allrecipes Video Frequently Asked Questions What pasta is best for pesto?
Any pasta with some texture will work well because the ridges
8. dimples
9. or holes in various pasta styles will capture the sauce and help coat the noodles. Spiral noodles like fusilli or rotini are great as well as penne with ridges
10. bowtie
11. or bucatini. Is pesto served hot or cold? The short answer is both. Depending on the recipe
12. pasta can be served cold
13. like on a sandwich or hot with pasta or in lasagna. What really matters is the temperature of the dish you are serving. Warm or chill your pesto depending on the recipe. What else can pesto be made from? If you don't have any basil but need to whip together a pesto
14. consider using parsley
15. cilantro
16. broccoli or broccolini
17. arugula
18. dandelion greens
19. or scallions. These are great examples of other greens to use for pesto
20. but the flavor will vary as a result. You are trying to achieve that bright
21. herby flavor that pesto is loved for. If you don't have Parmesan cheese on hand
22. consider using other hard cheeses like Pecorino
23. or if pine nuts aren't an option
24. toasted walnuts or pistachios are a great solution. How do you thin or thicken pesto sauce? A little water
25. chicken stock
26. or white wine will help thin out pesto
27. and if you want to thicken pesto
28. a cornstarch slurry will do just that. You can also use a roux made from flour and olive oil as well as pasta water or a lot more basil leaves.