



Homemade Pesto

Jacob · 30/09/2024



Prep Time

6

Difficult

Medium

Servings

6 servings

Description

A freshtasting pesto that can easily be used alone on pasta crostini pizza or add some to your favorite spaghetti sauce for a delicious special flavor Use pine nuts walnuts or a combination of both

Ingredients

- - 4 cups packed fresh basil leaves - ¼ cup Italian parsley - 2 cloves garlic
- peeled and lightly crushed - 1 cup pine nuts - 1 ½ cups shredded Parmigiano-Reggiano cheese - 1 tablespoon fresh lemon juice - ½ cup extra-virgin olive oil
- or more as needed - salt and ground black pepper to taste

Instructions

1. Place basil
2. Italian parsley
3. and garlic into a food processor
4. pulse several times to combine
5. and process until basil is finely chopped
6. about 30 seconds. Add pine nuts to basil mixture; process until finely chopped
7. 30 more seconds. Process Parmigiano-Reggiano cheese into mixture until finely ground. Mix lemon juice into mixture with the machine running; slowly drizzle olive oil into pesto in the running machine until incorporated and pesto is thoroughly combined. Turn off machine and season pesto to taste with salt and black pepper. Recipe Tip Pesto will keep well in the refrigerator for a week or a little longer. Freeze small portions in small airtight containers
8. and they will be handy to throw in soups
9. sauces
10. etc.