The Best Classic Pesto

Jacob · 30/09/2024



Prep Time

4

Dificult

Medium

Servings

1 cup

Description

Peppery tangy creamy and freshtasting this pesto has it all Its a great way to use up the bounty of your summer herb garden and each batch will last in the fridge for up to 2 weeks Use it to dress up pasta potatoes eggs sauces marinades or soups Spread it on bread and top with grilled chicken and tomatoes for a delightful openfaced sandwich Or stir a spoonful into mayonnaise for a homemade pesto aioli

Ingredients

— - 3 cups packed fresh basil leaves

— washed and thoroughly dried - 2 large cloves garlic - ¼ cup pine nuts

— lightly toasted - ½ teaspoon kosher salt - ½ cup extra-virgin olive oil - ½ cup freshly grated Parmesan cheese - 2 teaspoons freshly squeezed lemon juice

Instructions

1. Pulse basil and garlic in a food processor about 8 times until finely chopped. Add toasted pine nuts and salt; turn processor on low and drizzle olive oil through the chute until everything is incorporated. Add Parmesan cheese and lemon juice; pulse 2 times. The Best Classic Pesto. Allrecipes Cook's Notes: Toast your pine nuts by placing them in a small
2. dry skillet over medium heat. Cook
3. tossing often
4. until fragrant and very lightly toasted
5. about 5 minutes. Remove from the heat and let cool before using. If not using the pesto immediately
6. transfer to an airtight container
7. drizzle a bit of olive oil on top
8. and refrigerate until ready to use
9. It will last in the fridge up to 2 weeks.