15YearOld Pesto Sauce

Jacob · 30/09/2024



Prep Time

12

Dificult

Medium

Servings

1 1/2 cups

Description

I first tried pesto in a restaurant about 15 years ago and asked the chef what was in it I love keeping my own jar of this on hand as it yields enough for a pound of pasta and is wonderful drizzled over tomatoes boiled potatoes or Italian bread

Ingredients

— - 2 cups fresh basil leaves - 1 cup olive oil - 1 cup grated Parmesan cheese - ½ cup pine nuts - 2 cloves garlic

— crushed - 1 teaspoon salt - 1 dash nutmeg

Instructions

1. Blend the basil
2. olive oil
3. Parmesan cheese
4. pine nuts
5. garlic
6. salt
7. and nutmeg in a blender until smooth. Use immediately or refrigerate until use.