

SMALL BATCH BASIL PESTO



TIME TO PREPARE

5 Minutes



TOTAL TIME

10 Minutes



MAKES

ABOUT 1 CUP



Ingredients

- 1/2 cup pine nuts, walnuts, almonds, lightly toasted
- 2 cloves garlic, peeled
- 1/2 cup [Sarafino extra virgin olive oil](#)
- 2 cups fresh basil leaves
- 1/4 cup grated fresh Parmesan cheese
- Kosher salt

Steps to Make

1. In a food processor or blender, pulse nuts until a smooth paste forms.
2. Add the garlic and pulse until smooth and fully incorporated.
3. Add the basil and a pinch of kosher or sea salt and pulse a few times until the leaves break down and a bright green paste forms.
4. Remove from the food processor/blender and place in a bowl. Slowly whisk in the oil and cheese until fully incorporated. Taste and season with additional salt if necessary.

Storage: Store leftover pesto in the refrigerator covered in a layer of oil. For longer term storage freeze in ice cube or freezer trays covered with plastic wrap. Pesto won't retain its bright green colour in the freezer but it retains all the beautiful flavour.

You Might Like These Relish Items For Storing Pesto: [Tovolo Garlic Freezer Trays](#), [Tovolo Perfect Cube \(Set of 2\)](#), [Tovolo Perfect Ice Cube Trays with Lid](#), [Weck Mold Jars](#), [Kitchen Basics Non-Stick Cube Trays](#)

Sauces

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