



TRADITIONAL PINE NUT PESTO

I've been making this pesto for years now and absolutely love it. It uses the traditional pine nut that gives it that distinct 'Mediterranean' flavour you just can't beat. I sometimes mix it up a bit using cashew nuts or macadamias, but always keep coming back to this one. Simple, beautiful, delicious.

Ingredients:

1 large bunch of basil leaves (leaves only)

3 medium cloves of garlic

1/2 cup of raw organic pine nuts

1/2 cup Parmesan cheese grated (deli bought blocks are recommended for quality)

1/2 - 3/4 cup of olive oil (depending on the consistency you like)

Method:

Blend all the ingredients together in the food processor until you have the consistency you are after (adding extra olive oil if needed).

Inspiration:

Replace pine nuts with macadamia nuts for a slightly different flavour.

Use pesto as a side to any main dish or as the star ingredient in any Pesto Pasta.

Gluten Free | Sugar Free

See our Recipe for Pesto Orecchiette