

Pesto

Ingredients

- 50g/2oz basil
- 30g/1oz pine nuts, toasted
- 30g/1oz parmesan cheese, freshly grated
- 1 clove garlic, peeled and crushed
- 85ml/3fl oz olive oil
- salt and freshly ground black pepper

Preparation method

1. Put the basil, parmesan, garlic and pine nuts into a food processor and season well.
2. Whiz together and with the motor still running, pour the oil in until the pesto thickens.
3. Store in a clean jar in the fridge covered with a slick of oil to prevent it drying out.

less than 30 mins

preparation time

**no cooking
required**

cooking time

Serves 4

An easy homemade versatile sauce that goes with pretty much anything.