

# Pesto Sauce

Ok, enough is enough, PLEASE STOP!! buying shop-bought pesto, it's nothing like the real thing. I get it, it's cheap and it's easy to just open the jar and stir it into some pasta.

But trust me once you have made fresh pesto you won't go back or even like the stuff from a jar! Also the good thing about making it yourself is you can adjust it to your taste if you like it garlicky add extra garlic, or more cheese etc.



**Makes:** 1

**Prep Time:** 10 minutes

**Rest/Marinate Time:** 0

**Cooking Time:** 5 minutes

## Ingredients

- 30 g of Parmigiano Reggiano, grated.
- 30 g of pine nuts.
- 1 large bunch of fresh basil.
- 100 ml of olive oil or extra virgin olive oil.
- 2 garlic cloves.
- ½ juice of a lemon.



Find this recipe on page 144 of my book.

## Method

- First, get a frying pan over a medium heat and dry fry the pine nuts till golden brown, but keep an eye on them because they will catch and burn. Place the pine nuts into a food processor along with all the other ingredients, a pinch of salt and pepper and whiz to a nice sauce.
- Pop into a glass jar and store in the fridge for up to 10 days.