



Greenmarket Recipe Series

BASIL PESTO

Recipe from Chez Panisse Vegetables by Alice Waters.

Purists agree that the very best way to make pesto is to pound it by hand in a mortar. If you have the time and tools to do so, you will be rewarded with the pleasure of the process and the authentic taste of the resulting crude paste. However, it is impractical to make large quantities by hand. We compromise by using a machine to puree the basil leaves minimally, and add them to garlic and nuts ground in a mortar.

Yields 2 cups

Ingredients

- * 2 or 3 cloves garlic
- 1/4 cup pine nuts (or walnuts)
- * 2 cups basil leaves
- 1/2 cup extra virgin olive oil
- 1/2 cup grated Reggiano Parmesan cheese
- salt and pepper, to taste

* Ingredients available seasonally at your neighborhood Greenmarket

Instructions

Roughly puree the basil and nuts in a blender or food processor with enough oil to facilitate the process.

Then stir in the cheese, more oil, and seasoning to taste. This can be stored in the refrigerator, tightly covered, until ready for use.

Before using, add fresh garlic, pounded in the mortar, or chop garlic fine and cook it briefly in a little olive oil before adding the pesto and boiled pasta, for example.

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