

Seasonal Eating



Classic Basil Pesto

2 cloves garlic, peeled
3 tablespoons pine nuts
1/4 teaspoon salt
3 ounces stemmed sweet basil leaves (about 3 cups gently packed)
1/2 cup extra virgin olive oil
1/2 cup freshly grated parmesan cheese

In a food processor, finely grind the garlic, pine nuts and salt, about 15 seconds. Add the basil leaves and process in spurts just until no whole leaves remain. With the machine running, pour the oil through the feed tube in a steady stream. Stop and scrape down the sides, then process for several more seconds. The mixture should be ground to a paste-like consistency but a little bit of the leaves' texture should remain. If necessary, quickly pulse the mixture again. Add the cheese and pulse until just incorporated.