



## Genovese Basil Pesto

(makes approx. 1 cup)

### Cook's notes:

- This version makes a thick paste, not as creamy as hummus. If you want thin & creamy, try doubling the oil.
- Amounts of olive oil, pine nuts and parmesan are personal preferences. Tweak as desired.
- Pesto turns black with exposure to air. Don't spread until the last minute.

1/4 cup pine nuts, lightly toasted

1/2 cup freshly grated parmesan (2+ oz)

2 large bunches - 4 oz total of *Hollie's Homegrown* Genovese Basil

3 cloves garlic coarse chop

1/4 tsp salt

1/4-1/3 cup olive oil

1/4 tsp black pepper

Toast pine nuts over med heat 3-4 minutes until they start to brown. Watch carefully - they burn!

Grate cheese in Cuisinart (food processor). Remove.

Combine oil, salt and garlic in Cuisinart, and process until smooth.

Pick basil leaves from stems, roughly chop leaves

Add basil leaves & pine nuts. Blend until smooth.

Pulse in parmesan & black pepper

*Recipe courtesy Marianne McCarroll  
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