

PESTO



Basic Recipe Ingredients

- 50g pine nuts
- 80g Alexanders or basil or carrot tops or parsley
- 50g parmesan or vegetarian alternative
- 100ml olive oil
- 1 or 2 garlic cloves
- Salt and pepper



Method

Heat a small frying pan over a low heat. Cook the pine nuts until golden, shaking occasionally. Put all the ingredients into a food processor. Whizz until smooth, adding a little more oil if necessary, then season with salt and pepper to taste. Keep in a jar in the fridge for up to three days and enjoy with pasta, as a pizza base, or as a dip.

If you make a version of this, please send us a picture of your results!!