

Pesto Sauce (Michael's Way)

Serves 6-7

3 cups fresh basil leaves

1 clove garlic

3 tbsp pine nuts

1/2 cup Parmesan cheese, freshly grated

2 tablespoons pecorino cheese, freshly grated

3/4 cup olive oil

Salt

Chop the basil leaves and place them in a mortar. Chop the garlic and add, then add the pine nuts. Work the mixture with a pestle until you have a coarse paste. Place the mixture in a bowl, add some of the cheeses. When the mixture becomes too solid to handle, start adding the oil a little at a time. Continue adding cheese, alternating it with the oil. Taste, and add salt to taste. Keep mixing until all the oil has been added.

Alternative: If you have a food processor, use the same proportions but place the basil leaves, the garlic, and the pine nuts in the bowl. Using the sharp blade, run the motor for 3 seconds. Put the mixture into a bowl and set aside.

Place the chunks of Parmesan and Pecorino in the bowl of the food processor and run the motor for 5 seconds. Add the cheeses to the basil mixture and start pouring the oil into the bowl in a steady stream as you would for mayonnaise. Pesto should be thicker than mayonnaise.

Remember to add a couple of tbsp of pasta cooking oil to pesto prior to serving!

Revision #2

Created 7 July 2020 17:16:25 by TehFishey

Updated 26 November 2024 20:21:48 by TehFishey