Pesto

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| 250 mL | 1 c. | Fresh Basil Leaves |
| 3 | 3 | Cloves Garlic, peeled |
| 45ml | 3 tbsp. | Pine Nuts |
| 80ml | 1/3 c. | Parmesan |
| 80 ml | 1/3 c. | Olive Oil  Salt and pepper to taste |

1. To make the pesto, combine basil, garlic, pine nuts and Parmesan in the bowl of a food processor; season with salt and pepper, to taste. With the motor running, add olive oil in a slow stream until emulsified; set aside.
2. Store in an airtight container in the refrigerator for up to 1 week.