



Basil pesto

Equipment

Scale

Measuring spoons

Grater

Pestle and mortar

Ingredients

1 clove of garlic

sea salt

freshly ground black pepper

a large bunch of fresh basil

50 g pine nuts

3 tbsp extra virgin olive oil

50 g Parmesan

What to do

Task 1 : Prepare ingredients

Pick basil leaves, Peel garlic clove, lightly toast the pine nuts, grate the parmesan cheese.

Task 2 : Combine

Bash the garlic in a pestle and mortar with a pinch of salt. Add the basil leaves and pine nuts and pound to a coarse paste. Muddle in the extra virgin olive oil and stir in the Parmesan, adding a splash of water if you like it a little runnier, then continue bashing and pounding until smooth. Have a taste and season with salt and pepper, if needed.



Source: www.jamieoliver.com