

# Pesto

**Equipment:**

food processor, spoon, measuring cups, chopping board, knife, salad spinner, grater

**Ingredients:**

1 cup well packed basil leaves (push them in hard ! )

½ cup olive oil

¼ cup pine nuts

2 cloves garlic

½ tspn salt

60gms best quality freshly grated parmesan cheese, plus a little extra for serving

**method:**

Wash basil and spin dry. Peel and crush garlic (with the side of a knife). Grate parmesan. Put basil, oil, pine nuts, garlic and salt in the food processor and blend until smooth. When evenly blended, scrape into a bowl with a spatula (Try to get as much out as possible). Stir through the cheese. Taste for seasoning, add more salt if necessary.

When you are cooking the pasta, save a little of the cooking water, to mix with the pesto so that it is easy to mix with the pasta.

Sprinkle a little extra parmesan on top.