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EPISODE 7 - PESTO GENOVESE

Ingredients for about 10 serves:

150 g Basil leaves
175 - 200 ml cold pressed, extra virgin olive oil
100 g pecorino
100 g parmesan
2 cloves garlic
½ tsp salt
40 g pine nuts
2 Tbsp hot water

Method:

Lightly brown the pine nuts in a dry pan
Roughly chop the basil and the cheeses and place in a mixing bowl
Add the salt, the garlic and the pine nuts
Mix through

Transfer into a blender and add a large dash of olive oil
Blend to a thick paste, adding oil as necessary
Add a dash of hot water and blend again

Transfer into a serving bowl and spoon onto piping hot pasta