

BESTO PESTO

Makes 1 cup of sauce

INGREDIENTS

1/4 cup pine nuts
1 clove garlic
2 cups tightly packed Genovese basil leaves
2/3 cup finely grated Parmigiano-Reggiano cheese
1/3 cup finely grated pecorino cheese
Sea salt
1/3 cup extra-virgin olive oil

DIRECTIONS

1. Grind pine nuts to a fine paste in a mortar and pestle, or a food processor. Add garlic and continue grinding until combined.
2. Add basil and a pinch of salt, and continue grinding until leaves have completely broken down. When nuts and basil leaves have combined into a thick green paste, add cheeses and oil. Add salt to taste.

