



Basil Walnut Pesto

Makes about a cup of pesto

Ingredients

- 3 cups fresh basil leaves, packed
- 1/3 cup grated fresh Parmesan cheese
- 1/3 cup walnuts, raw or lightly toasted and cooled
- 1 large peeled clove garlic
- 1/3 cup extra virgin olive oil (mine is from Italy!)
- 1/2 tsp salt
- 1/4 tsp freshly ground black pepper

Instructions

First you are going to blanch the basil. This extra step prevents it from turning brown!

Remove the basil leaves from the stems, and drop them into a saucepan of boiling water. Stir basil for 30 seconds then quickly remove the leaves to an ice water bath. After a few minutes, put the blanched leaves in a dish towel and dry them well.

In a food processor add blanched basil, grated parmesan cheese, walnuts, and garlic. Pulse until coarsely chopped, about 10 pulses.

With the motor continuously running, slowly drizzle in the olive oil and process until smooth. Stop halfway and scrape the sides so everything gets processed. Finally, season to taste with salt and pepper. Your kitchen will smell unbelievable!

Put the pesto into a glass jar with a lid. It will stay fresh in the refrigerator for a week or it can be frozen for up to 6 months. To defrost, remove from the freezer and put into the fridge overnight.