



PESTO

Ingredients

This is your Master Concentrated base

- 4 packed cups of Basil (or 50/50 basil/parsley)
- 4-5 cloves garlic
- 1/3 Cup nuts, lightly toasted (see flavor notes)
- 1/2- 3/4 Cup EVOO
- 1/2 tsp salt
- 1 tsp fresh lemon juice
- 1 tsp fresh lemon zest

Instructions

Combine all ingredients except EVOO into a blender or food processor.

Pulse for several minutes until it is a paste

Slowly add EVOO by drizzling while pulsing the paste - about 10 seconds. If you prefer a smoother consistency, add a little more EVOO and continue to pulse.

Scrape down sides and transfer to a jar.

Top with a thin layer of EVOO to keep from oxidizing. Keep refrigerated until ready to use.

NOTE: can be frozen in silicone ice cube trays and used as needed. Each cube equals 2 tbsp.

ADD: grated Parmesan, Pecorino or Romano cheese. Or a combination depending on your flavor choices. (1/2 Cup for each Master Base recipe)



PREP TIME
10 MIN



TOTAL TIME
15 MIN



SERVINGS
1 CUP

Comments

FLAVOR NOTES:

- Bright & Classic: Pine nuts or almonds
- Rich & Hearty: Walnuts or pecans
- Creamy & Mellow: Cashews (do not toast)
- Fresh & Fancy: Pistachios (my favorite)

Genovese basil is widely considered the best choice for traditional pesto due to its tender, large leaves and intense sweet-spicy flavor with notes of clove and anise. Other excellent options include **Italian Large Leaf basil** for a classic milder taste.

- **Harvest young:** Pick leaves from the top of the plant when they are young and tender for the best flavor and texture.
- **Avoid flowering:** Use basil before it flowers, as flowers make the leaves taste bitter.