

Basil Pesto



Pesto makes a great addition to a platter of bread and extra virgin olive oil or as a tasty topping for grilled fish or chicken. Choose medium-style extra virgin olive oil for this recipe.

¼ cup toasted pine nuts

¼ teaspoon salt

1 – 2 peeled garlic cloves

1 cup firmly packed basil leaves or Italian parsley sprigs

½ cup New Zealand extra virgin olive oil

¾ cup finely grated parmesan cheese

3 – 4 tablespoons New Zealand extra virgin olive oil for storage, if required

In a food processor or blender, combine all the ingredients except the parmesan cheese. Process until the mixture is smooth. Turn into a bowl and stir in the parmesan cheese.

To store, smooth the surface and top with a layer of extra virgin olive oil, then cover with a lid or plastic wrap. The mixture can be kept in the refrigerator for up to 3 days