

Pesto Sauce

50g [basil](#) leaves of any type
1 large clove of garlic, peeled
1 tbs pine kernels
6 tbs olive oil
25g parmesan cheese, grated
salt to taste

Put all the ingredients except the cheese into the processor and pulse until you have a smooth mixture. Do not overblend, try and leave tiny but distinguishable leaf pieces in the final mixture. Spoon into a bowl and stir in the cheese and extra salt if required.

Pesto keeps for several days in the fridge in small containers, cover the surface with a thin layer of oil before covering tightly. It can also be frozen to use in the winter.

[Parsley](#) and [wild rocket](#) can also be used to make excellent and unusual pestos. Simply replace the basil with the herb of your choice. When using rocket leaves hazelnuts can be used instead of pinenuts.