

heute gibt es...

Genoese Pesto



Ingredients(For 2-3 people)

- 1 bunch basil (about 30g)
- 1 clove garlic
- 100ml mild olive oil
- 30g pine nuts
- 40g parmesan, Rub shortly before
- 20g pecorino, shortly before rubbing (alternatively also Parmesan)

Preparation:

1. Toast the pine nuts golden brown in a frying pan.
2. with short and rapid pulsations Puree all ingredients in a blender or food processor. Alternatively, you can also use a mortar. Then this best meet the following ingredients sequence: garlic, basil, pine nuts, cheese, oil.
3. can best pull the pesto after manufacture about 20 minutes and then keep (see tips above "storage").
If you want to use the pesto right, you can watch the "dormancy" used for the preparation of noodles.

Again as a reminder:

1. Use absolutely high quality products, as they are responsible for flavor.
2. Process the ingredients quickly so that the herbs do not oxidize and your pesto then do not turn brown.
3. Ensure that you have in storage in the refrigerator your pesto is covered with a layer of oil.

