



Pesto

This recipe is for an appetizer Pesto that is terrific on thin baguette slices or wheat crackers. It is a coarsely chopped mixture. This freezes well, and also can be kept in the refrigerator for up to two weeks.

Add more olive oil to this recipe and you have pesto sauce for any type of pasta! It is also very good served with boiled meats and tortellini en brood (in this cookbook).

5-6 cups fresh basil
10 cloves (or more!) garlic
1 cup pine nuts
1 large chunk pecorino cheese (4-6 oz)
coarse-ground sea salt, to taste
coarse-ground pepper, to taste

Place basil leaves in small batches in food processor and whip only until well-chopped – but NOT puréed, you want some texture. Do about 1 cup of basil at a time. Transfer to a medium-sized mixing bowl after each batch.

Place the garlic in food processor and whip until well-chopped, again, do not purée, you want texture! Scrape garlic into bowl with basil.

Place pine nuts in food processor and whip until well-chopped, - again, do not purée. Put nuts into bowl with basil and garlic.

Cut pecorino into 2 inch chunks. Place pecorino chunks in food processor and whip until well-chopped, again – do not purée. Put cheese into bowl with basil, garlic and pine nuts.

Add sea salt and pepper to taste.

Add olive oil and mix well. Let sit for several hours in refrigerator for flavors to blend.

Serve with slices of baguette bread or crackers. Or, add more olive oil and heat to serve as a pasta sauce.

Mangia Bene!