

SARANELLO'S®

RISTORANTE ITALIANO

CLASSIC PESTO

From Chef Mychael Bonner

Serving Size: 1 1/2 Cups

INGREDIENTS

- 2 cloves fresh garlic
- 4 cups fresh basil, lightly packed
- 1/4 cup lightly toasted pine nuts
- 1/2 cup extra virgin olive oil
- Salt to taste
- 1/8 tsp. black pepper
- 1/2 cup grated Parmesan Reggiano cheese



METHOD

1. Combine the garlic, basil, pine nuts and salt and pepper in a food processor and pulse until the ingredients are roughly chopped.
2. Continue to pulse and add the olive oil until it's incorporated.
3. Transfer the sauce to a mixing bowl and add the cheese.
4. Keep covered in the refrigerator for up to ten days.

