



Chiara's

PESTO ALLA GENOVESE

PREP 15 MIN | FOR 4 PERSONS

To make an authentic Pesto Genovese it's necessary to use a marble mortar and a wooden pestle. But you can also gain some time and use a food processor.

INGREDIENTS

2 peeled garlic cloves
50 g (1.7 oz) of small basil leaves (about 60/65 leaves)
1/2 cup of olive oil
70 g (2.4 oz) of Parmigiano
30 g (1 oz) of Pecorino Fiore Sardo
15 g (0.5 oz) of pine nuts
4/5 grains of coarse salt
ice

PREPARATION

1. Take the blades and the bowl of the food processor and put them into the refrigerator for about 10 minutes or until the tools are very cold.
2. Prepare basil leaves washing them with cold water. Place them in a large bowl with plenty of ice for 3-4 minutes
3. When all it's ready, place basil leaves (without the ice) into the food processor with garlic, pine nuts and grated Parmigiano
4. Coarsely chop the ingredients for a few seconds (4) then add salt and Pecorino cheese cut into small pieces.
5. Mix all the ingredients for about 1 minute then, always mixing, add extra virgin olive oil. Continue mixing (about 5 minutes) until you'll see a creamy pesto sauce.

If pesto is too dense it doesn't matter. Pour it into a little bowl and dilute it with 1/2 tablespoons of cooking water. This way you'll have a warmed homogeneous soft pesto sauce ready for your pasta dish. 4 minutes over low heat.

NOTES

- Preserve freshly prepared pesto in the refrigerator for 2-3 days in jars taking care to cover the pesto sauce with a layer of oil.
- Obviously it's difficult to find all the ingredients of the Italian tradition in foreign countries, especially the Genovese basil. So feel free to replace the ingredient with your local ones.