

Basil Pesto

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This pesto is absolutely perfect when teamed with fresh egg spaghetti. Garnish with some olive oil and extra grated parmesan for a truly Italian dinner.

Ingredients:

30g walnuts
30g pine nuts
30g basil leaves
15g butter
2 cloves of garlic, minced
175g extra virgin olive oil
100g grated parmesan

Directions:

1. Put the walnuts, pine nuts, basil leaves, butter and garlic into a food processor. Whiz them together until a smooth paste forms.
2. Gradually pour the olive oil into the food processor, blitzing all the time, until fully combined.
3. Add the parmesan cheese and give it a final blitz to mix.
4. Serve tossed into hot spaghetti.

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