

# 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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