

ITALIAN PESTO

INGREDIENTS

- half a glass of extra virgin olive oil
- 50 g basil leaves
- 50 g pine nuts
- 30 g grated Parmesan cheese
- 30 g Pecorino cheese
- 2 garlic cloves

PREPARATION

Place a pinch of salt, the peeled garlic and clean basil leaves in a mortar and crush them with the pestle using a twisting motion. Add the pine nuts and continue to pound.

Then add the two cheeses and when the mixture becomes homogeneous mix in the oil, stirring constantly.

Store the pesto in the refrigerator in an airtight jar.