

Pesto alla Genovese

Italian · Appetizer · Easy · 20 min total · Serves 4

Vibrant basil pesto from Genoa, traditionally made with mortar and pestle for the best texture.

Ingredients

- 2 cups fresh basil leaves (packed)
- 3 tbsp pine nuts
- 2 cloves garlic
- 0.5 cup parmigiano-reggiano (grated)
- 0.25 cup pecorino sardo (grated)
- 0.5 cup extra virgin olive oil
- 0.5 tsp salt (coarse)

Method

1. Lightly toast pine nuts until golden. Cool.
2. Crush garlic and salt into paste. Add pine nuts, crush.
3. Add basil a handful at a time, grinding in circular motion.
4. Mix in both cheeses. Drizzle in olive oil while stirring until creamy.
5. Toss with hot pasta or spread on bread.

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