



JERNEJ KITCHEN

PESTO GENOVESE

Pesto Genovese is the best pesto recipe with fresh basil, pine nuts, garlic, and Parmesan cheese. It's perfect for sandwiches, pasta, and sauces.

MAKES 180 G (6.5 OZ) PESTO
PREPARATION: 5 MINUTES

PESTO GENOVESE

big handful of fresh basil (40g / 1.4 oz)

50 g (3/8 cup) pine nuts

2 garlic cloves

20 g (1/4 cup) grated parmesan cheese

black pepper, to taste

4 tbsp olive oil

PREPARATION

Mix basil, pine nuts, peeled garlic, grated parmesan cheese, and olive oil in a food chopper or food processor. Season with black pepper into a smooth pesto.

SERVING IDEA

Keep the pesto genovese in a fridge or use it immediately. Feel free to use it for pasta sauce, fresh summer sandwiches, or spread over pizza or salads.

TOOLS AND EQUIPEMENT Sponsored

food chopper or food processor
or immersion blender