



## 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