

# Basil pesto

Makes roughly  
12 tablespoons



When making pesto it's really important to taste and adjust the flavour as you go - add an extra squeeze of lemon juice, a splash more oil or a pinch of seasoning until you've got it just right.

## Ingredients

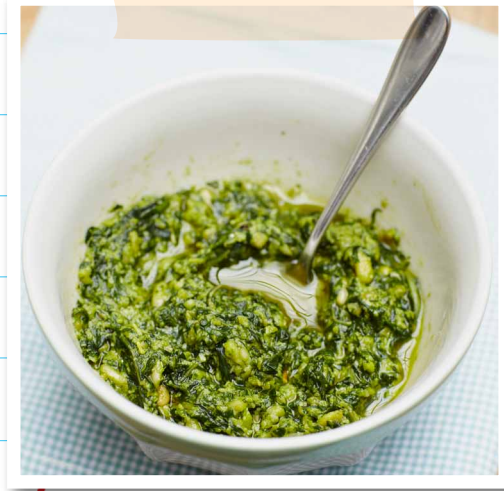
- 50g pine nuts
- 30g Parmesan cheese
- 100g fresh basil
- ½ a clove of garlic
- sea salt and freshly ground black pepper
- extra virgin olive oil
- 1 lemon

## Equipment list

- Small frying pan (20cm)
- Weighing scales
- Wooden spoon
- 3 small bowls
- Box grater
- Chopping board
- Knife
- Pestle and mortar
- Measuring spoons

## Here's how to make it

1 Place a small frying pan over a medium heat.



- 2 Carefully add the pine nuts and toast for 2 to 3 minutes, or until very lightly golden – keep them moving so they don't burn, then tip into a bowl and put to one side.
- 3 Use the finest side of a box grater to grate the Parmesan onto a chopping board, then transfer to a bowl and put to one side.
- 4 Pick and roughly tear the basil leaves, discarding the stalks.
- 5 Peel and roughly chop the garlic, then add it to a pestle and mortar with a tiny pinch of salt and the torn basil leaves.
- 6 Bash the mixture to a paste, then add the pine nuts and pound again, leaving a little bit of texture.
- 7 Scrape the mixture out into a bowl and add half the Parmesan.
- 8 Stir gently, then add roughly 3 to 4 tablespoons of extra virgin olive oil – you need just enough to bind the sauce and get it to an oozy consistency – then stir through the remaining Parmesan.
- 9 Cut the lemon in half.
- 10 Add a squeeze of juice, using your fingers to catch any pips.
- 11 Have a taste and season with a pinch of pepper and a squeeze more lemon juice, if you think it needs it.



# Step by step

