TIM’S PESTO

This is the yummy pesto we enjoyed at the Jazz in the Garden event in November 2012, as Pesto Pasta. Now you can try it at home!

Ingredients

1 large bunch of basil
approx: 3/4 cup of grated parmesan cheese
approx: 3/4 cup of extra virgin olive oil
approx: 100gms pine nuts (toasted)
1.5 cloves of garlic (crushed)
pepper to taste

Method

1. Pluck the leaves from the basil
2. Place leaves in a food processor
3. Toast the pine nuts until they become oily and aromatic (light brown)
4. Add nuts, cheese, oil and garlic to the processor
5. Blend until a smooth paste (sometimes you need to stop midway and stir the leaves through)
6. Taste test, and add pepper to your taste.

This should produce enough pesto for 500gms of pasta, sufficient enough for 4-6 people.

TIPS FOR USING PESTO

Tip 1:

The closer you prepare to serving time the better, but it also stores well in a jar when covered with a film of oil and can be frozen.

Tip 2:

At the end you nearly always need to add extra leaves, cheese, nuts, oil, garlic or pepper to get the texture and taste the way you like it.

Tip 3:

Make a larger batch on the weekend, and you’ve got a perfect easy meal or two during your busy summer’s week. You can freeze the pesto to, and it will keep O.K for a few months.

Tip 4:

Beautiful with any salad, but especially excellent with large vine ripened tomatoes: thinly sliced, topped with purple onion rings, pepper, a touch of salt, sugar, drizzled with extra olive oil, a splash of good vinegar, and topped with a few left over chopped basil leaves.