



## Classic Pesto Sauce

*MAKES:4*

*PREPARATION TIME:5 minutes*

*COOK TIME:2 minutes*

### **INGREDIENTS:**

- 150ml (1/4pt) Filippo Berio Extra Virgin Olive Oil
- 25g (1oz) pine nuts
- 2 garlic cloves, halved
- 40g (1 1/2oz) basil leaves
- 50g (2oz) freshly grated Parmesan cheese



### **METHOD:**

Heat 3 tbsp of the oil in a frying pan add the pine nuts and cook for 1 to 2 minutes stirring until golden. Stir in the garlic and cook for 30 seconds and then leave to cool.

Place the pine nut and garlic mixture in a food processor together with the remaining ingredients. Blend slowly until thick but not too smooth.

Season to taste. Serve tossed into fresh cooked pasta. Can be stored in a screw-top jar in the fridge for up to 1 week.

**Cook it with: Extra Virgin Olive Oil**