



Pesto alla Genovese

PESTLE AND MORTAR

Ingredients (for 2 persons)

100g basil leaves	0,5g cloves of garlic
25g pine nuts	5g of rock salt
50g grated Parmigiano Reggiano	100ml olive oil

Instructions

1. Using a pestle and mortar crush rock salt, garlic, and pine nuts, until finely ground.
2. Add the basil leaves a few at a time until you get a creamy consistency.
3. Add parmesan cheese and olive oil accordingly and fold gently with a spatula.
4. Store the Pesto sauce refrigerated in a glass jar covered with a layer of olive oil to preserve its freshness.



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