Sauces / Italy

Pesto alla genovese



Basil ground with garlic and pine nuts. No heat and no blender — a mortar and a cool room.

Time 20 min **Servings** 4

What you'll need.

- ☐ 60 g Basil leaves
- ☐ 1 clove Garlic
- ☐ 25 g Pecorino — finely grated
- ☐ 1 pinch Coarse salt
- ☐ 30 g Pine nuts
- ☐ 50 g Parmesan — finely grated
- ☐ 100 ml Extra virgin olive oil

Let's make it.

01 Wash the basil and dry it completely: any water stops the oil binding to the leaves. Chill the mortar and pestle in the fridge.

02 Pound the garlic with the coarse salt to a paste. The salt works as an abrasive; without it the garlic just slides around.

03 Add the pine nuts and work them to a cream, then add the basil a handful at a time. The movement is a pressing circle rather than a pounding: the leaves are crushed against the wall, not smashed.

04 Work in both cheeses, then trickle the oil in while still grinding. The sauce should come together thick and even.

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