

Garden Herb Pesto

Ingredients

- 3 cups of mixed fresh herbs (basil, parsley, tarragon, chive)
- 1 clove of roasted garlic
- 2 tbsp toasted pinenuts
- ½ cup grated parmesan cheese
- 2 cups of extra virgin olive oil
- 1 tsp course salt

Method:

Mortal and Pestle Method

Place the pinenuts and garlic in the mortal and smash until smooth. Add the herbs and again grind until fairly smooth. Last add the parmesan, olive oil, salt and mix evenly. Store in the fridge until ready to serve.

Blender Method

Place all the ingredients in a blender and puree until evenly mixed. Store in the fridge until ready to serve.

Recipe by Jason Parsons



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