

PESTO SAUCE



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Fotos: Nuno Campos
Chef: Fernando Fonseca

SERVES: 4

INGREDIENTS

1 cup basil leaves • 4 tbsp olive oil • 1 garlic clove • Salt and freshly ground pepper •
1½ tbsp pine nuts (100g) • 3 tbsp grated parmesan cheese

METHOD

Carefully remove the basil leaves from their stalks and place them in a food processor • Add half the olive oil and blend, seasoning with salt and pepper • Add the garlic (previously chopped) and blend • Add the pine nuts, blending while adding the remainder of the olive oil • To end, add the grated cheese and check the seasoning • Leave to rest for 10 minutes before using

Tip: To change the pesto's flavour, lightly toast the pine nuts in a non stick pan over a low heat • The pesto can be stored in the fridge for several weeks • When adding this sauce to different dishes, try not to heat it to boiling as it will lose some of its flavour and texture