



## **PESTO**

**2 cups fresh basil leaves**

**1/4 cup imported pecorino Romano cheese, grated**

**1/4 cup imported parmesan cheese, grated**

**1/4 cup pine nuts**

**1/2 cup extra virgin olive oil**

**In a food processor, load the basil leaves, romano and parmesan, olive oil; turn on. After about 10 seconds, add pine nuts while machine is still on. Continue to run for about another 20 seconds. (You may want to stop midway briefly to clean down inside the bowl). This recipe makes enough pesto for 2 pounds of pasta. Simply add about 1/2 cup to 1 pound of fresh linguine, capellini, or your favorite.**

**Pesto also freezes well in plastic containers, or measured into ice cube trays and stored in a freezer bag.**