

# Traditional Italian pesto

Takes 10 minutes, serves 8 and uses a food processor

## INGREDIENTS

40g pine nuts  
2 garlic cloves  
80g pecorino, grated  
50g basil leaves  
150g olive oil

## DIRECTIONS

Add the pine nuts and garlic cloves to the food processor and whizz them to a breadcrumb-like consistency.

Add the pecorino and whizz again.

Add the basil leaves and whizz once more, until it's all combined and breadcrumb-like.

Add the oil and whizz until a grainy, semi-liquid sauce is reached, at which point your pesto is ready to use!

