

Less than 30 minutes

Makes about 1 cup

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Ingredients:

- ½ packet (50g) pine nuts
- 3 cloves garlic, chopped
- Pinch salt
- 2 punnets (20g each) fresh basil leaves
- 1 punnet (20g) fresh thyme, leaves picked
- ⅓ cup (80ml) olive oil
- ¼ cup (60ml) grated parmesan
- Juice (30ml) and grated peel of 1/2 lemon
- Milled pepper

Method:

#### **COOK'S NOTE**

For a cheaper alternative, swap pine nuts for toasted almonds, walnuts or pumpkin seeds. You can also use any other hard, strong-tasting cheese, like pecorine or gruyère.

1. Toast the pine nuts in a pan - watch them as they burn easily. When golden and fragrant, remove and cool.
2. Using a pestle and mortar, grind garlic, pine nuts and salt together until fine. (You can use a food processor to speed things up.)
3. Add the basil and thyme and continue crushing for 7-10 minutes, or until a paste forms.
4. Pour in olive oil slowly while mixing until it all comes together.
5. Stir through the parmesan and lemon juice and peel.

6. Season to taste. Store in an airtight container and refrigerate. This fresh pesto should last up to 5 days.