

Less than 30 minutes

Makes about 1½ cups

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Ingredients:

- ¼ cup (60ml) peanuts
- 4 cloves garlic
- 8cm knob grated ginger
- 2 punnets (20g each) fresh basil and coriander,
- 2-3 green chillies, chopped
- ¼ cup (60ml) each sesame oil and rice wine vinegar
- 2 Tbsp (30ml) honey or sugar
- 3 Tbsp (45ml) fish sauce
- Salt and milled pepper
- Juice (60ml) and grated peel of 2 limes

Method

1. Combine peanuts, garlic, ginger, herbs and chilli in a food processor.
2. Add sesame oil, rice wine vinegar, honey or sugar, and fish sauce.
3. Blitz until smooth.
4. Season and stir in juice and grated peel of the limes.
5. Spoon pesto into a jar, top with a thin layer of oil (to prevent discoloration) and seal.
6. Store in fridge for up to two weeks.

[Click here for our Thai noodle broth recipe.](#)