



# Basil Pesto

Ingredients:

OLIVE OIL	500 ML	GARLIC CLOVES	2
FRESH BASIL	200 G	LEMON JUICE	1
PINE NUTS	100 G	GRATED PARMESAN	150 G
SALT, PEPPER			

	Ingredients	Weight	Action	 Heat setting	 Speed	 Time	Lid opening	Comments
1	Grated parmesan	150 g	Put in bowl	–	3,500 rpm	20 sec	Open	
	Garlic cloves	2						
	Salt	–						
	Pepper	–						
	Pine nuts	100 g						
2	Olive oil	500 ml	Pour into bowl	–	3,500 rpm	15 sec	Closed	
	lemon juice	1						
3	Basil leaves	200 g	Fold in	–	Turbo	10 to 15 sec		Wash and drain basil leaves before adding to preparation
4				–				Taste and adjust seasoning



CHEF'S TIP

Different varieties of basil can be used to change the taste (dark opal, etc.)  
Once the basil has been added to the preparation you can either reduce the pesto to a purée with a few long pulses at 4,500 rpm or obtain a chunkier pesto using 2 or 3 pulses. Adding the basil at the end of the preparation means that it stays green longer.