Directions

1. Pulse basil, garlic and pine nuts in a food processor. With the motor running, slowly add the olive oil in a steady stream until mixture is emulsified.

2. Pour into a bowl and stir in the cheese. Add salt & pepper to taste.

3. Enjoy on cooked noodles, as a topping for fish or chicken, or on its own as a delicious dip for warm bread!

Bon appétit!

What you will need

// 2 cups fresh basil leaves
// 2 cloves garlic
// 1/4 cup pine nuts
// 2/3 cup extra-virgin olive oil
// 1/2 cup freshly grated Parmigiano-Reggiano cheese
// Salt and freshly ground black pepper to taste
// Food Processor