



Pesto

*from Alice Waters' Chez Panisse Vegetables
makes about 2 cups*

- 2-3 cloves garlic (I prefer to go a bit lighter on the garlic, unless you have very young cloves)
- 1/4 cup pine nuts (or walnuts or a combination)
- 2 cups basil leaves
- 1/2 cup extra-virgin olive oil
- 1/2 cup grated Reggiano Parmesan cheese
- salt & pepper

Peel and slice the garlic. Pound it with the nuts in a mortar to make a paste. Add the basil leaves by small handfuls, continuing to pound and grind in the mortar. Add oil as needed with the leaves as you work the paste. When all the leaves are ground to a somewhat smooth texture (part of the charm is the uneven consistency), stir in the remaining oil and the cheese, and season to taste. The pesto is best used the same day but will keep in the refrigerator for a few days with a thin layer of olive oil on top, tightly covered.