Basil Pesto

Ingredients

- 45g (1/4 cup) toasted pine nuts
- 1 1/2 cups fresh basil leaves
- 2 small garlic cloves, halved
- 60g (3/4 cup) shredded parmesan
- 5 tbs olive oil

Method

Place the pine nuts, basil, garlic and parmesan in the bowl of a food processor and process until finely chopped. With the motor running, gradually add the oil in a thin steady stream until well combined.

Stir through hot pasta, use on pizzas and bruschetta.