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Pesto alla Genovese

INGREDIENTS (FOR 4 PEOPLE)

- 50 g (2 cups) of fresh basil leaves
- 2 cloves of garlic
- 30 g (1/4 cup) of pine nuts
- 60 g (1/2 cup) of grated Parmesan cheese
- 40 g (1/3 cup) of grated Pecorino Sardo cheese
- 100 ml (1/2 cup) of extra virgin olive oil
- Coarse salt to taste



PREPARING THE INGREDIENTS

- Wash the basil leaves and gently pat them dry with a cloth or paper towel.
- Peel the garlic cloves.



CHOOSE YOUR METHOD

A) TRADITIONAL MORTAR METHOD

- Start by pounding the garlic cloves and a pinch of coarse salt in a mortar until you obtain a paste.
- Add the basil leaves a few at a time, pounding with a circular and gentle motion. Add a bit of coarse salt to help grind and maintain the bright green color of the basil.
- Once the basil is reduced to a paste, add the pine nuts and continue pounding until you achieve a homogeneous mixture.
- Add the grated cheeses and mix well.
- Finally, add the extra virgin olive oil in a thin stream, mixing continuously until you obtain a smooth and creamy sauce.



B) BLENDER METHOD

- If you prefer to use a blender, place all the ingredients except the oil in the blender and blend at low speed.
- Add the extra virgin olive oil in a thin stream while blending, until you obtain a smooth and creamy sauce. Avoid blending for too long to prevent oxidizing the basil and losing its bright green color.



STORAGE

- Pesto alla genovese can be stored in the refrigerator for a few days in a glass jar, covered with a thin layer of oil to prevent oxidation.
- You can also freeze it in small containers or ice cube trays for single servings.



SERVING TIP

- Pesto alla genovese is perfect for dressing pasta (traditionally trofie or trenette), but it can also be used to flavor soups, or spread on bruschetta.

