

## Basil Pesto Sauce Recipe



### Ingredients

2 bunches of Basil Leaves (3 cups of Basil leaves loosely packed)  
¼ cup of Olive oil  
¼ cup of Pine Nuts  
¼ cup of Parmesan Cheese  
Squeeze of Lemon Juice (1 teaspoon will be heaps)  
Pinch of Salt and Pepper to taste

### Method

Pick the leaves off the Basil stalks (to make 3 cups) and wash. Put these into a container to blend with a hand/stick blender or food processor. Drizzle over the olive oil.

Now blitz the Basil leaves with the stick blender or food processor.

Add the pine nuts and blitz again until smooth. Add the Parmesan Cheese and blend again. Add the lemon juice and stir with a spoon. The lemon juice stops the basil from browning. Finally add a pinch of salt and pepper to taste.

If you find your mixture is too dry or stiff, add a little more olive oil and stir with a spoon.

You can add the mix to about 500g (1 pound) of cooked pasta. It will save in your refrigerator for a couple of days when covered.

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