

# BASIL PESTO PAREVE



## INGREDIENTS

<b>2/3 C</b>	Pine nuts
<b>4 C</b>	Basil leaves (fresh)
<b>4 cloves</b>	Garlic (roasted - see recipe below) OR 2 cloves (unroasted)
<b>1/4 C</b>	Extra virgin olive oil (may need more)
<b>1/2 t</b>	Sea salt (to taste)
	Pepper (to taste)
<b>Half</b>	Lemon (juiced) (to taste)
<b>1 t</b>	Lemon (zest)

## DIRECTIONS

- 1 Warm a saute pan to medium heat & add the pine nut
- 2 In your blender, pulse the nuts & basil together into small pieces. Scrape the sides of the processor
- 3 Scrape the sides of the processor towards the bottom
- 3 Add the lemon juice & garlic & pulse
- 4 Slowly add the olive oil & process until the mix is smooth
- 5 If you'd like a more liquid texture, add more olive oil by the tablespoon & stir until you have the texture you want
- 6 Mix in the zest & taste to see if you require more salt &/or pepper

## NOTES

- 1 Makes 1 C
- 2 If freezing, transfer to an air-tight container & drizzle remaining oil over the top. You can keep it frozen for up to 3 months.

## ROASTED GARLIC HEAD

- 1 Pre-heat your oven to 400 F
- 2 Slice the top part of the garlic head off, leaving the cloves exposed
- 3 Put the garlic head onto a square of aluminum foil and drizzle with olive oil
- 4 Wrap the garlic up in the foil & place it on a baking sheet
- 4 Cook for 45 minutes **OR** until the garlic head is toasted golden brown
- 5 When you take the garlic out of the oven & open the foil some hot steam will escape
- 6 Remove garlic from the oven & wait 5 minutes before taking off the foil
- 7 The cloves should be soft & caramelized
- 8 Squeeze the cloves out from their 'pockets'

