

SATELLITE ISLAND

TASMANIA

Basil Pesto

Brikada Olives

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40g pine nuts
2 cloves garlic
1 ½ cups firmly packed torn basil leaves
2/3 cup Brikada Extra Virgin Olive Oil
40 g grated parmesan
20g grated pecoring
Freshly ground black pepper
Sea salt

Pre heat oven to 150C and roast pine nuts 6-8 minutes on baking tray. Allow to cool.

Crush garlic with ½ teaspoon salt, and add to food processor with pine nuts and basil. With motor running gradually add EVOO in a thin steady stream processing until it forms a smooth paste. Sirt in cheeses and season to taste. Makes about 1 cup.

Great served as a dip, tossed through pasta or used to garnish soup. Will keep in refrigerator for 3-4 days. Other herbs such as coriander, mint or rocket may be substituted for the basil.
