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**STORE HOURS: Monday – Saturday 10 am – 7 pm, Closed Sundays**  
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*Excerpted from **Herbs & Spices, a Cook's Reference** by Jill Norman. © 2002, used by permission from DK Publishing, Inc., New York, NY. All rights reserved.*

### **Pesto**

This Genoese sauce for pasta also goes well with vegetables and as a dip or a spread for bruschetta; a thin version makes a good sauce for fish.

4 handfuls of fresh basil leaves  
1 large garlic clove, crushed  
1/4 cup (30g) pine nuts  
1/4 cup (30g) grated Parmesan or pecorino cheese  
5-6 tbsp extra virgin olive oil

Put all the ingredients except the olive oil into a food processor and blend. Scrape down the sides and add the oil slowly through the feed tube until you have a thick, green sauce. For a thinner sauce, add more olive oil. If you don't have a processor, put the basil and garlic in a large mortar and pound with a pestle. Add the pine nuts, a few at a time, then the cheese and oil alternately until you have a thick paste. Add more oil to obtain the consistency you want.

### **Variations:**

#### **Cilantro Pesto**

Use cilantro instead of fresh basil and walnuts in place of pine nuts.

#### **Parsley Pesto**

Replace the basil with parsley and use either pine nuts or blanched almonds.

#### **Arugula Pesto**

Replace the basil with arugula and use walnuts or pine nuts.