



*Pesto  
Alla  
Genovese*



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# Pesto Alla Genovese



4 servings



30 Mins



480 Kcal

## INGREDIENTS



Mamma Tina Extra  
Virgin Olive Oil  
80 ML



Parmigiano  
Reggiano DOP Boni  
80 Grams



Basil  
70 Grams



Pine Nuts  
30 Grams



Garlic  
1 Clove

## DIRECTIONS

- Begin by removing the basil leaves from their stems, placing them in a colander to rinse them briefly under cold running water.
- After rinsing, transfer the basil leaves onto a clean dish towel, then gently blot and rub them dry, paying particular attention to their concave shape where water may accumulate.
- Ensure that the basil leaves are completely dry, as any excess moisture can affect the consistency of the pesto.
- Next, remove the germ from the garlic cloves, cut them in half, and place them into a marble mortar to begin the process of grinding.
- Use a wooden pestle to crush the garlic until it forms a smooth, creamy paste, ensuring no large pieces remain.
- Once the garlic is creamed, add the pine nuts to the mortar and continue grinding, starting with a pounding motion before transitioning to circular movements to achieve a smooth texture.
- When the pine nuts have been fully incorporated, add the basil leaves along with a pinch of coarse salt, making sure to scrape the sides of the mortar with a spoon to ensure all ingredients are evenly mixed.
- Gradually incorporate chunks of pecorino cheese by grinding them into the mixture, followed by Parmigiano Reggiano, ensuring everything is reduced to a smooth, creamy consistency.
- Finally, pour in the olive oil and use the pestle to mix everything together for a couple more minutes, creating a uniform, creamy Genoese pesto ready to be enjoyed. **Buon Appetito!**

FIND ALL THE INGREDIENTS YOU NEED FOR THIS RECIPE IN OUR CATALOGUE



