

Fresh Basil & Pistachio Nut Pesto

Quantity 400 GR
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Category 12. OTHERS – Kitchen Basics - Sauces
Time Preparation time 15 minutes
Difficulty Beginner

Ingredients

QUANTITY	UNIT	PRODUCE
200	GR	Basil sweet, green
50	GR	Parmesan cheese (Reggiano or Grana Padano) freshly grated
2	PC	Garlic clove peeled
50	GR	Pistachio nuts, shelled, unsalted
50	ML	Olive Oil, Extra Virgin
50	ML	Olive Oil, pure
5	ML	Lemon juice freshly squeezed
	As needed	Salt, rock (Himalayan)
	As needed	Salt, sea salt flakes (Maldon)
	As needed	Pepper black, peppermill

Mise en place / Pre-Preparation

- Pick fresh basil leaves, wash and dry
- Toast pistachio nuts in a pan

Follow instruction on my Picture Recipe for this dish / recipe

http://www.enabledcooking.com/wp-content/uploads/2015/05/PR_FreshBasilPistachioNut_Pesto.pdf

Remarks / Comments:

- The Pesto can be kept in the fridge for a few days before using (as long the surface is covered with Olive Oil – will stay fresh for a long time!)
- Normally Pesto is made with pine nuts (as well toasted). My recipe using Pistachio nuts makes it a little bit richer in flavour and equally smooth in texture. My Pesto can be used in many ways including tossing your favourite Pasta in it (just add more Olive oil and grated Parmesan cheese), adding it as a sauce / condiment with meat or fish (e.g. pan fried lamb rump steak and / or Risotto), as a dipping sauce with chips / crackers (just add more Olive Oil and Parmesan cheese), etc...

