

The **Traveling Kitchen**

PESTO

Makes 200ml

*1 garlic glove
pinch of sea salt
25g pine nuts, lightly toasted
50g fresh basil leaves
25g grated parmesan cheese
1 tablespoon lemon juice
125 ml extra virgin olive oil*

- Put the garlic and sea salt in the bowl of a food processor and pulse quickly.
- Then add the pine nuts and pulse again until roughly chopped. Be careful not to over do it.
- Add the basil and pulse until well mixed but not too smooth.
- Stir in the parmesan and lemon juice and then add the olive oil.

ROCKET (ARUGULA) PESTO

Swap the basil for 50g wild rocket (arugula)

RED PESTO

Swap the basil for 260g semi-dried tomatoes and a handful of flat leaf parsley

WALNUT PESTO

Swap the basil for 50g of Parsley and the 25g pine nuts for 50g walnuts.

