

Pesto

Source: The Art of Food Processor Cooking by Jane Salzfass Freiman Makes 1-½ cups

Ingredients

- 2 ounces Parmesan Cheese (See Note), Cut Into 1-Inch Chunks
- 1 ounce Romano Cheese, Cut Into 1-Inch Chunks
- 2 each Medium Garlic Cloves, Peeled
- 3 tablespoons Pine Nuts
- ¼ teaspoon Salt Or More To Taste
- ½ cup Olive Oil Or Safflower Oil
- 2 cups Firmly Packed Basil Leaves Rinsed & Patted Dry
- ¼ cup Whipping Cream Or Plain Yogurt

Method

1. Insert the metal knife blade. Process Parmesan and Romano cheese chunks together until powdery; set aside. With machine running, drop garlic through food chute. Scrape down sides of container. Add pine nuts and salt. With machine running, pour oil through food chute within 15 seconds. Scrape down sides of container.
2. Add basil leaves to container; push down as necessary to fit. Puree 30 seconds or until a fine paste forms. Mix in whipping cream and cheese by processing 5 seconds. Use within 4 hours by tossing with hot or room temperature pasta, or as a dip for Crudites.

Variation

If pesto is to be frozen, prepare but omit salt, cheeses and cream. Freeze in an airtight container. Defrost overnight in refrigerator. Add grated cheese, cream, salt and adjust seasonings.

Notes

Total amount of cheese is ¾ - 1 cup

Made an educated guess on pine nut unit of measurement.