

# Pesto alla Genovese

**Author:** Emilie Raffa of The Clever Carrot

**Category:** Sauce

**Servings:** 1 cup

**Preparation Time:** 15 min

**Cooking Time:**

## **A note before you start:**

Emilie's recipe is a classic preparation from the Liguria region in Italy, and she gives some very valuable tips for ensuring the delicate taste and how best to keep the pesto bright green. I highly recommend you read the notes at the bottom of the recipe before you begin the preparation of this delicious sauce!

## **Ingredients:**

**3 cups of lightly packed small basil leaves (see notes)**

**1 clove fresh garlic, smashed and roughly chopped**

**3 Tbsp of pine nuts**

**½ cup of olive oil, divided, plus more as needed**

**6 Tbsp packed grated Parmesan cheese**

**2 Tbsp of packed Pecorino cheese**

**Pinch of fine sea salt**

**Step 1:** Read the notes and tips below before you begin.

**Step 2:** Add the garlic, pine nuts and 2 tbsp of olive oil to the bowl of a food processor. Pulse a few times until minced. Scrape down the sides of the bowl.

**Step 3:** Add the basil leaves and another 3 tbsp of oil. Pulse until finely chopped. Add the cheeses.

**Step 4:** With the machine running, slowly stream in the remaining olive oil and blend until creamy. Scrape the pesto into a bowl.

**Step 5:** Taste, and adjust seasoning with salt (if needed). Stir in more olive oil to loosen the texture (if needed).

**Step 6:** To store: transfer the pesto to a small jar. Top it with a layer of olive oil to prevent it from browning. It should last for a week.

## **Important Notes and Tips:**

**Choose small, baby basil leaves. The smaller leaves are more tender and much less likely to have a harsh, bitter licorice taste. Use the leaves that are curled under.**

**Use a light and delicate extra virgin olive oil. Ligurian olive oil is excellent for pesto but chances are you won't be able to find it in a store. Emilie recommends using California Olive Ranch brand or La Tourangelle.**

**Blend the pesto in small batches, per quantities given in this recipe. Doing so, paired with chilling the food processor blender bowl, blade and olive oil, helps to prevent the basil from bruising and turning black. You'll also achieve the best texture and flavor.**

## **Before You Begin:**

**Place the food processor bowl and blade in the freezer for 30 minutes. Refrigerate your olive oil for 30 minutes as well. This will prevent the basil from oxidizing.**

**Buon Appetito!**



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