

# ALLOTINABOX®



## RECIPES



# ALLOTINABOX® HOMEMADE PESTO

This was sent to us by our friends who live out in South Africa, we imagine the spicy African herbs have been used for centuries when the Dutch settled and traded spices. It looked really complex when we first received the recipe, but it's quite easy to prepare, and really worth putting in the effort.

### INGREDIENTS

150g Pine Nuts  
1 clove of Garlic  
Generous handful of Home-grown Basil  
Grated Parmesan  
Olive Oil

You can prepare a fresh pesto in a food processor but here at ALLOTINABOX® we prefer to use a pestle and mortar.

Start by laying out 150g of pine nuts on a baking tray and lightly toast. Next peel a clove of garlic and pound in the pestle and mortar with a pinch of salt.

Add a really generous handful of your home-grown basil then add half of the pine nuts and continue to pound again, until it reaches a green paste-like consistency.

Turn this out into a bowl and sprinkle in a good handful of freshly grated parmesan cheese. Stir gently and then add the olive oil so it binds the mixture into an oozy texture. Don't forget to season, but be careful not to add too

much salt – there's a load of Parmesan in the mix. If the mixture is too runny, keep adding parmesan until you're happy.

Now you can add the remaining pine nuts to add a nice varied pesto crunch as we like to, if not you can mush it all up.

Hey Pesto!

