

## Basil Pesto

¼ cup (30 grams) pine nuts  
1 medium clove garlic, peeled  
2 cups (70 grams) tightly packed basil leaves  
⅔ cup (60 grams) finely grated Parmigiano-Reggiano  
⅓ cup (30 grams) finely grated pecorino  
⅓ cup (80 milliliters) extra-virgin olive oil

Use a mortar and pestle to pound and grind the pine nuts to a fine paste (no distinct pieces should be visible).

Add the garlic, and pound until smooth and integrated.

If the basil leaves are very large, run a knife through them once or twice to cut them down in size.

Add basil to pine nuts along with a pinch of salt, which will help break down the leaves.

Continue pounding and grinding until the basil breaks down a completely (about 7 minutes).

Once the nuts and basil combine into a thick green paste, stir in Parmesan, pecorino and oil.

Equipment:

Mortar and pestle

Bowl