

Homemade Basil Pesto

Serves: 4 | **Prep Time:** 10 Min | **Cook Time:** 12 Min | **Difficulty:** Medium



INGREDIENTS

- 12 ounces (350 grams) of Trofie Pasta
- 2.5 ounces (70 grams) of Parmigiano Reggiano Cheese
- 1 ounce (30 grams) of Sardinian Pecorino Cheese
- 2 tablespoons of Extra Virgin Olive Oil
- 1/2 ounce (15 grams) of Pine Nuts
- 2 ounces (50 grams) of Fresh Basil Leaves
- 1 clove of Garlic
- A pinch of coarse salt

NOTES

Add On Top Of Toasted Bread!

DIRECTIONS

1. Bring a large pot with water to the boil for the pasta.
2. When the water boils, add the salt and lower the heat, but maintain the boil.
3. Wash and dry the basil leaves and add them to a mortar.
4. Pound the basil in the mortar.
5. Add the pine nuts to the mortar, a few at a time, then add a roughly chopped clove of garlic and a pinch of coarse salt.
6. Crush all the ingredients with the pestle and mix them well.
7. Combine the cheeses and mix everything in the mortar.
8. Finally, pour the oil into the mortar and mix well.
9. Cook the pasta *al dente*.
10. Pour the pesto into a bowl and add a spoonful of the pasta cooking water with a 6 ounce ladle to make it creamier.
11. Drain the pasta and add it to the pesto.