

Pesto Sauce

This goes really well mixed with freshly drained hot pasta. The fainthearted can fry the garlic first to moderate its power! Keeps well in the fridge.

3 garlic cloves
1 1/2 oz (40g) pine nuts or walnuts
1oz (25g) Fresh Basil leaves
2oz Parmesan Cheese, grated
1/4 pt (150ml) Olive Oil
Salt to taste

Put all the ingredients into a food processor & blend until smooth, vary the texture to suit yourself. Mix some with freshly cooked, drained pasta and spoon some on top, with more Parmesan if liked.