

Pesto

Swick

Makes 1 cups | Active Time: 30 minutes | Total Time: 30 minutes

Chef's Notes

You can also use a food processor to make pesto, but you may not get the same nice texture. This pesto is at its peak when fresh. Use the pesto as soon as possible, or cover it with a thin layer of olive oil and store in a sealed container for a few days in the refrigerator. You can freeze it, but it may lose some of its flavor and color.

Making the Pesto

To begin the pesto, grate each cheese and toss to combine. Using a mezzaluna knife (or a chefs knife or food processor), begin by chopping the garlic.

Add the basil in three portions, making sure to incorporate each amount before adding the next. Do the same with the pine nuts, incorporating them in two batches. Once the mixture is finely chopped, gather everything together and incorporate the cheese in two batches, finely chopping everything together. Transfer to a bowl and add the olive oil. Add enough oil until you reach the consistency you like.

Lastly, taste the pesto for seasoning. You may not have to add any salt. It will depend on how salty the cheese is.

Step 1: Making the Pesto

- 1/3 cup pecorino cheese
- 2/3 cup Parmigiano-Reggiano
- 1 large garlic clove
- 1 cup packed, fresh basil leaves
(approx. 2 bunches)
- 1/4 cup pine nuts
- 1/2 cup extra-virgin olive oil
- kosher salt (to taste)