

Pepita Pesto

Season: Summer

Serves: 20 tastes or 6 serves at home.

Recipe source: SAKG

Fresh from the garden: basil

This is a good way to preserve excess of basil from the garden and enjoy it throughout the year. If you cover the top with a thin layer of olive oil and seal tightly in a jar, it will keep for months. Good on pasta and a great addition to a winter soup.

Equipment: measuring scales measuring cups clean tea towel grater or microplane baking tray spatula food processor jars or Tupperware to store	Ingredients: About 2 cups well-packed leaves ½ cup pepitas, toasted 2 x garlic cloves, crushed 120 g parmesan, finely grated ½ cup extra-virgin olive oil
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What to do:

1. Prepare all the ingredients based on the instructions in the ingredients list.
2. Place pepitas on a baking tray and place in 160°C oven for about 8-10 minutes.
3. Gently pull the basil leaves from their stems and place the leaves in the food processor.
4. Add the garlic to the food processor along with the toasted pepitas and parmesan.
5. Process the mix until you have a rough paste. With the motor running, slowly add the olive oil.
6. Taste and season with salt if necessary.
7. Using the spatula, scrape the pesto into prepared jars. Top with olive oil to seal the top.

Note: you can substitute the basil for parsley or use half and half