

Treasure Barrel

Basil Pesto Recipe: Homemade Herb-Based Classic

10 min Prep time	**5 min** Cook time	**15 min** Total time
1.5 Servings	**Easy** Difficulty	**Italian** Cuisine

Ingredients

For the Pesto

- [ ] 4 cups fresh basil leaves, packed
- [ ] 1/2 cup lightly toasted pine nuts
- [ ] 3-4 cloves garlic, peeled and roughly chopped
- [ ] 1 cup freshly grated Parmigiano-Reggiano cheese
- [ ] 1/2 cup good quality extra-virgin olive oil
- [ ] 1/2 teaspoon sea salt, or to taste
- [ ] 1/4 teaspoon freshly ground black pepper

Instructions

1. First, let's awaken the flavor of the pine nuts. Place them in a small, dry skillet over medium-low heat. You don't need any oil for this. Stay close and toss them frequently until they turn a light golden brown and you can smell their beautiful, nutty aroma. This should only take about 2-3 minutes. Be so careful here, as they can burn in an instant! Once they're toasted, immediately remove them from the hot pan and set them aside to cool completely.

2. Now, grab your food processor. Add the completely cooled pine nuts, the peeled garlic cloves, and about half of your fresh basil leaves. Pop the lid on and pulse a few times, just until everything is coarsely chopped. Then, add the remaining basil leaves and a pinch of your salt and pepper. Pulse again until the basil is broken down into a thick, fragrant paste. Scraping down the sides of the bowl once or twice helps ensure everything gets incorporated evenly.

3. This is where the magic happens. Turn the food processor on to a low speed. While it's running, slowly and steadily stream in your extra-virgin olive oil through the feed tube. This process is called emulsification, and it's what creates that beautifully smooth and creamy consistency we're looking for. Continue processing until the pesto is smooth but still has a little bit of texture. You don't want it to be a perfectly uniform puree; those little flecks are part of its charm.

4. Turn off the food processor and remove the blade. Scrape all of that gorgeous green pesto into a medium bowl. Now, add your freshly grated Parmigiano-Reggiano cheese. Use a spatula to gently fold the cheese into the pesto until it's just combined. Give it a final taste. This is your moment to adjust the seasonings. Does it need a bit more salt or pepper? Trust your palate. Your perfect pesto is now ready to be enjoyed.

Nutrition per serving

180 kcal	4 g	2 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- For an extra vibrant, long-lasting green color, you can blanch the basil leaves. Simply drop them in boiling water for 15 seconds, then immediately plunge them into an ice bath. Squeeze out all the excess water before adding them to the food processor. It's an extra step, but it really works!
- Don't be afraid to play with the recipe. If you don't have pine nuts, toasted walnuts or almonds are a fantastic and more affordable alternative. For a different flavor profile, you could even try pistachios or cashews.
- The quality of your ingredients is everything in a simple recipe like this. Use the best-quality olive oil and cheese you can find. Since there are so few components, each one really has a chance to shine, and you will absolutely taste the difference.