

# Pesto

3 large garlic cloves  
1/2 cup pine nuts  
2 oz Parmigiano-Reggiano, coarsely grated (2/3 cup)  
1 teaspoon salt  
1/2 teaspoon black pepper  
3 cups loosely packed fresh basil  
2/3 cup extra-virgin olive oil

## Preparation

With food processor running, drop in garlic and finely chop. Stop motor and add nuts, cheese, salt, pepper, and basil, then process until finely chopped. With motor running, add oil, blending until incorporated. Use 1/3 less oil if using as a spread.  
Toss with hot pasta.

- Pesto keeps, its surface covered with oil and plastic wrap, chilled, 1 week.