

ITALIAN PESTO ALLA TRAPENESE

Italian recipe



Preparation : 10 min - **Resting :** - - **Cooking :** - - **Equipment :** -

Ingredients : 1 small bowl

- 1 bunch fresh basil (50 leaves) - 50 ml extra-virgin olive oil - ½ tsp ground chili pepper - 1 garlic clove (remove green shoot) - 150 g skinned plum tomatoes - Salt

1. Fit the clear mini bowl.
2. Wash the basil, strip the leaves off the stems and dry carefully. Put all the ingredients in the mini bowl and finely chop for approx. 1 minute with the FOOD PROCESSOR programme.
3. While the processor is still running, trickle the olive oil in via the feed tube. Season to taste.

Cook Expert ■