

PESTO



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

Ingredients : 1 bowl

- 50 g pine nuts - 100 ml olive oil - 1 bunch basil - 50 g Parmesan cheese - 2 small garlic cloves - fleur de sel (unrefined salt) - pepper

1. Wash the basil, remove the leaves and pat them dry.
2. Peel the garlic cloves, cut them in half and remove the central shoots. Place the garlic, basil, pine nuts, Parmesan cheese, pepper and 1 teaspoon salt in the bowl.
3. Pulse approximately 10 times to obtain a smooth mixture. Switch to continuous mode and add the olive oil via the feed tube.

Chef's tip :

delicious served with fresh pasta.

Patissier Multifunction ■

Mini Plus ■

Compact 3200 XL ■

CS 4200 XL ■

CS 5200 XL ■

