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# GENOVESE BASIL PESTO

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1 cup of fresh basil leaves (or a mix of flat leaf parsley and basil)  
1/4 cup good quality olive oil  
1 Tablespoon pine nuts  
1/3 cup grated Parmesan cheese  
Salt (optional)

Add everything to a food processor or blender. You can process until roughly chopped to use as a garnish on meats or fish or smooth to use as a sauce or dip. If the mixture won't blend properly or if the finished results are too dry or lumpy, add a bit more oil and process a little longer. Place in bowl and top with plastic wrap. Top will brown slightly. Stir before serving to restore bright green color.