

APS Cooking Club



Spinach and Basil Pesto

Serves - makes 1 cup approx

Season: Autumn, winter, spring

Difficulty: Easy

Ingredients: Spinach and Basil

Equipment

- Food processor
- bowl
- spoon
- spatula



Ingredients

- 4 cups chopped spinach leaves
- 2 cups firmly packed basil leaves
- 1 table spoons lemon juice
- ½ cup extra virgin oil
- 2 cloves of garlic crushed
- Salt to taste
- 60 grams parmesan cheese grated

What to do

- Put the spinach leaves, basil leaves, lemon juice, olive oil, garlic and salt into the food processor and process until smooth. Stop the machine once or twice and scrape mixture down the sides with a spatula.
- Remove from food processor and stir in parmesan cheese.
- Place in a serving bowl with fresh vegetables or biscuits.
- If not using at once it can be transferred to a container and stored in the refrigerator for 1 week or stored in the freezer for 2 months.