

Sweet Basil Pesto
Michael Turner, Executive Chef, The Classic Cup Cafe

Yield: 2 cups Sweet Basil Pesto enough to sauce 2 pounds of pasta

Ingredients:

2 cups Basil leaves, washed and patted dry, tightly packed

1 cup Extra Virgin Olive Oil

4 cloves Garlic minced

1/2 cup Pine Nuts, toasted

3/4 cup Parmesan Cheese

1/4 cup Romano Cheese

Kosher salt and freshly ground black pepper, to taste

3 Tbs. Sweet Butter, softened (optional)

Method:

Combine the basil, garlic, and nuts in the bowl of a food processor fitted with a steel blade. Process into a coarse paste. With motor running slowly add the olive oil in a steady stream. Shut off the motor and add the cheeses a generous pinch of salt and grind of black pepper. Process briefly to combine. Adjust seasoning for salt and pepper. Scrape into a bowl and cover until ready to use.