

Classic Pesto Recipe

Ingredients

2 C fresh basil leaves, packed (can sub half the basil leaves with baby spinach)

1/2 C freshly grated Romano or Parmesan cheese (about 2 ounces)

1/2 C extra virgin olive oil

1/3 C pine nuts (can sub chopped walnuts)

3 cloves garlic, minced (about 1 tablespoon)

1/4 tsp salt, or more to taste

1/8 tsp freshly ground black pepper, or more to taste

Directions

Pulse the pine nuts in the work bowl of a food processor. Add garlic and cheese, pulse again, then scrape down the side of the work bowl. Slowly add olive oil in a steady stream. Add salt and pepper to taste.

Note that pesto is always made to taste, based on the ingredients at hand. So, adjust the ingredients to your taste. Most pesto recipes call for Parmesan cheese; we often use Romano which has a stronger flavor. Basil pesto recipes often call for pine nuts, but you can easily substitute walnuts. Basil is a powerfully aromatic herb and a little goes a long way. You can mellow the pesto out a bit by subbing half of the basil with fresh baby spinach leaves. The pesto will more easily stay vibrant green and the flavor of the basil will still come through, though just not as strongly.

Nasturtium Pesto Recipe

Ingredients

- 2 C packed nasturtium leaves
- 1 C packed nasturtium flowers
- 3/4 C olive oil
- 2 cloves of garlic
- 1 C walnuts
- 1 C shredded Parmesan cheese



Directions

Pick a basket full of fresh, healthy leaves and flowers without any blemishes. If your plants aren't blooming yet, using only the leaves is fine too. Thoroughly wash and dry the leaves and flowers; tear larger leaves in half. Add the leaves, flowers, garlic, olive oil, walnuts, and Parmesan to a blender or food processor. (I like my pesto extra nutty and extra cheesy, so I use the full 1 1/2 cups for each ingredient) Blend all the ingredients until the mixture is smooth. Ladle the pesto into small jars, refrigerate, and enjoy! It should keep for up to two weeks.

Want to take it to the next level?

Join Chef Joseph in his professional kitchen for cooking classes in a supportive, entertaining environment. From specialty desserts to impressive hors d'oeuvres and main courses, Joseph will teach you how to make your next meal stand out. Whether you are planning a couples night, team building event, girls night out, or just a way to build your skills, Joseph has a class for you. Find the curriculum online at LatarniaGuestHouse.com/cooking-classes.

Share the love...

If you have enjoyed your time at the nursery, or have felt enriched by our classes or events, please share the love by tagging us in your images on social media, and giving us a 5 star review on Google or Trip Advisor. For a small business, these small actions make all the difference so many others can find us online and experience all of the joy that comes from a day at the nursery. Thank you!

Second Nature
AT READS CREEK