



**Farm to Table  
Culinary Class with Chef Lisa Fidler  
February 19, 2015**

**Lisa's Pesto**

2 cups packed fresh basil leaves ( I never use all basil.. I mix w/ Parsley, Cilantro sometimes I just use Parsley & Cilantro... point is... use what you like...)

2 cloves garlic (Personally, I use 4-6 cloves... I like Garlicky)

1/4 cup pine nuts (you can use any nuts as long as they are oily.. walnuts, mac nuts, etc...)

2/3 cup extra-virgin olive oil, divided (I do a lighter version of ½ E VOO & ¼ Veg Stock)

Kosher salt and freshly ground black pepper, to taste

1/2 cup freshly grated Pecorino cheese ( Shredded Parm works too or a combo of a nice, salty dry aged cheese)

**Directions**

Place the herbs, garlic & nuts in a food processor, pulse until well blended.. pour the oil in while the blender is running.. add the cheese, blend until a nice paste forms taste and add salt & pepper if needed....