



Creamy Pesto



4 cups



15 minutes

INGREDIENTS

1/4 cup walnuts

1/4 cup pignolis (pine nuts)

3 tablespoons chopped garlic (9 cloves)

5 cups fresh basil leaves, packed

1 whole lemon, juiced (or more to taste)

1 teaspoon kosher salt

1 teaspoon freshly ground black pepper

1 1/2 cups good olive oil

1 cup freshly grated Parmesan

1 cup cream cheese

DIRECTIONS

1. Place the walnuts, pignolis, and garlic in the bowl of a food processor fitted with a steel blade. Process for 30 seconds. Add the basil leaves, salt, and pepper. With the processor running, slowly pour the olive oil into the bowl through the feed tube and process until the pesto is thoroughly pureed. Add the Parmesan and cream cheese, add lemon and puree for a minute. Serve, or store the pesto in the refrigerator or freezer with a thin film of olive oil on top.

