

PESTO



Preparation : 10 min - **Resting :** - - **Cooking :** - - **Equipment :** -

Ingredients : 1 bowl

- 50 g pine nuts - 100 ml olive oil - 1 bunch fresh basil - 50 g freshly grated parmesan cheese - 1 garlic cloves - Fleur de sel sea salt flakes & pepper

1. Wash the basil, strip the leaves from the stalks and carefully pat dry. Peel the garlic clove, halve it lengthwise and discard the central shoot.
2. Put all the ingredients except the oil in the mini bowl.
3. Pulse 10 times or until the mixture is smooth.
4. Switch to continuous mode and trickle the olive oil in via the opening in the lid.

Chef's tip :

delicious served with fresh pasta

Mini Plus ■
Compact 3200 XL ■
CS 4200 XL ■
CS 5200 XL ■

