10 min | 4 servings | Vegetarian

Basil pesto

Bright green, creamy, no cheese.

INGREDIENTS

- 200 g basil
- 3 g garlic
- 50 g extra virgin olive oil
- 150 g neutral oil
- 75 g re.garum Veggie
- 25 g pistachios
- 25 g toasted pine nuts
- 7 g vinegar
- 5 g honey

Contains: tree nuts

METHOD

1. Dip the basil in boiling water for 10 seconds, then straight into iced water: it stays bright green.
2. Squeeze it dry and blend everything together until smooth.

Our tip: For a "cheesy" note on pasta and risotto, add a few drops of re.garum Milk.

Chef version: Blanch the basil for 8 seconds, blend with oil at 4 °C to avoid heating; vacuum-pack at 3 °C for up to 5 days without oxidation.