

# Pesto sauce

Serves 6

## Ingredients:

2 cups fresh basil leaves

½ cup fresh Italian parsley

¼ cup fresh chervil (or use all parsley)

1-1 ½ cups extra-virgin olive oil

5 tablespoons pine nuts

6-7 cloves garlic, peeled

Salt and fresh ground black pepper, to taste

5 anchovies, preserved in salt or olive oil (optional)

3 tablespoons freshly grated Parmigiano-Reggiano cheese

3 tablespoons freshly grated pecorino Romano cheese

## Procedure:

Put the basil, parsley, chervil (if you don't use chervil, use more parsley), olive oil, pine nuts, garlic cloves, salt and pepper, and the anchovies in a food processor. Blend coarsely, stopping from time to time to scrape down the sides. When the ingredients are well blended, pour them into a bowl and add the grated cheeses. (If combining the pesto with pasta, add a tablespoon of the cooking water to the pesto to thin it out. This is unnecessary with risotto.)