

Basic Basil Pesto

Makes approx 1 cup

- 1 clove garlic
- 1 large bunch basil
- 1 tablespoon lemon juice
- 2 tablespoons grated parmesan
- Small handful of pine nuts
- Pinch of chilli flakes (optional)
- Pinch of salt and pepper
- 3 tablespoons extra virgin olive oil

Add the garlic to a food processor or high speed blender and mince it up a bit. Add the remaining ingredients, minus the olive oil. Puree until the mixture is somewhat smooth. Then slowly drizzle in the olive oil until your desired consistency is achieved.



Kale and Almond Chilli Pesto

Makes approx 2 cups

- 4 cloves of garlic
- ½ cup raw almonds
- 4 large handfuls of kale leaves roughly torn
- 1/2 cup basil leaves
- 1 cup freshly grated Parmesan cheese
- 2 tablespoons lemon juice
- ½- 1 long red chilli (remove seeds if you don't like it too hot)
- ½ teaspoon salt
- ½ teaspoon ground black pepper
- ½ cup extra-virgin olive oil

Add the garlic to a food processor or high speed blender and mince it up a bit. Add the remaining ingredients, minus the olive oil. Puree until the mixture is somewhat smooth. Then slowly drizzle in the olive oil until your desired consistency is achieved.



Sundried Tomato Pesto

Makes approx 1 cup

- 2 garlic cloves
- 3/4 cup sundried tomatoes
- 1/3 cup walnuts
- 1 tbsp dried oregano
- 1/2 cup olive oil
- 1/3 cup grated parmesan cheese

Add the garlic to a food processor or high speed blender and mince it up a bit. Add the remaining ingredients, minus the olive oil. Puree until the mixture is somewhat smooth. Then slowly drizzle in the olive oil until your desired consistency is achieved.

