



PACIFIC COAST
FARMERS' MARKET
ASSOCIATION

PCFMA.ORG

WALNUT PESTO



A fresh versatile sauce made with walnuts and basil. Make this pesto and spice up some pasta or vegetables!



00 HR 20 MINS



Serves Array



Featuring

[Souther Walnuts](#)
[Winters Fruit Tree](#)
[Bedi Farms](#)

INGREDIENTS

- ⅓ cup walnuts, toasted if desired
- 2 large garlic cloves, roughly chopped
- 2 cups packed fresh basil leaves
- ½ teaspoon salt
- ¼ teaspoon ground black pepper
- ⅔ cup extra virgin olive oil
- ½ cup grated Parmigiano-Reggiano
- 1 lemon

METHOD

Add the walnuts and garlic to the bowl of a food processor or blender. Pulse until coarsely chopped.

Add in the fresh basil leaves, salt, and pepper. Blend until everything is finely chopped.

Pour the olive oil in and blend until it forms a sauce. Adding the oil gradually while the machine is running helps emulsify the sauce, giving your pesto a smooth, cohesive consistency. Add in lemon for taste.

Add the Parmigiano-Reggiano and process again until the cheese is combined with the remainder of the ingredients and the pesto is smooth.

Use the pesto immediately or store it in a tightly sealed jar or air-tight plastic container, covered with a thin layer of olive oil. It will keep in the refrigerator for about a week. Pesto can also be frozen in an airtight container for up to 6 months.

Add your pesto to your [pasta dishes](#), [pizza](#), [eggs](#), and [burgers](#)!