

GENOESE PESTO SAUCE



MANUAL
MODE



1'



8 PERSONS




ACCESSORIES:
stirrer

INGREDIENTS:

- 100 g Parmesan cheese cut into cubes
- 60 g pecorino cheese cut into cubes
- 60 g pine nuts
- 160 g basil leaves
- 300 g extra virgin olive oil
- 2 garlic cloves

PROCEDURE

Fix the standard blade in the jar and mince **parmesan cheese, pecorino cheese, pine nuts** and **garlic** with pulses. Continue the process until a thin result.

 8/10 pulse  -  - ■

Add **basil** and go on with the process, possibly using the spatula from time to time.

 velocità 8  30"  - ■

Pour **oil** and emulsify, increasing the quantity if you desire a fluidier consistency.

 velocità 5  30"  - ■

Go on with pulses if you desire a thin result.

