

## Pesto

4 cups (1 l) packed basil leaves

6 cloves garlic

1 1/2 cup (375 ml) olive oil

1 teaspoon (5 ml) sea salt (optional)

2 cup (500 ml) Parmesan cheese

- In the bowl of a food processor, combine the basil leaves with the garlic and process until smooth. Add the salt and continue to process.
- With the motor running, pour in the olive oil, and the finally add the cheese. Scoop into clean jars. Refrigerate up to two weeks, or freeze.

