

Homemade Pesto

Use within a week

INGREDIENTS

100g basil
100g marjoram
100g chervil
100g oregano
2 small cloves of garlic

50g **pine nuts**
150g **parmesan**
100ml olive oil

Salt
Pepper

ALLERGENS HIGHLIGHTED IN BOLD



PREPARATION

Wash the fresh herbs well and pat dry. Finely grate the parmesan and put all the ingredients into a blender.

Blend well for several minutes. If the pesto is too dry, add a little olive oil. Heat the preserving jars to 120°C with Steam added using NEFF CircoTherm®.

Set the jars to dry and pour in the pesto. It will keep for at least 7 days in the fridge.