

Sicilian pesto *(Sauces and toppings)*



Preparation

Finely crush the almonds and garlic together in a mortar. Then add the basil and a drizzle of olive oil and pound together well. Add the grated cheese and mix in well, then add the tomatoes. Salt lightly and emulsify with plenty of oil.

Tips

Pesto, if not used, can be kept in the fridge for up to two days, or you can freeze it immediately after it's made by putting it in small plastic cups such as those used for espresso, to be used as and when needed. In this way you can make a large quantity so there's always some at your disposal.

Trivia

Basil is an herb which is, of course, widely used in the kitchen but it can also be useful in other areas. For example, phytotherapy and aromatherapy; its essential oils can be used to make mouthwashes to prevent and combat oral infections; it's a remedy against mosquito bites - you can get relief by rubbing the leaves on the bite; and finally, it repels flies.

Information

Preparation 15 minutes

Serves X Serves 3 persons

Level of difficulty Easy

la terra di Puglia



ACQUISTA SUL NOSTRO SHOP

Autentici prodotti di Puglia solo su
shop.laterradipuglia.it

We ship all **over the Europe** get an
extra **10€ discount** on shipping costs

DISCOUNT10

[click here to access](#)

Ingredients

Almonds 50 grams

Garlic 2 cloves

Basil 30 grams

Tomatoes 250 grams

Extra virgin olive oil

Salt

Pecorino sheep's cheese