**Simons Simple Pesto**

**A close up of a bowl

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**Ingredients**

* 50g pine nuts
* 2 garlic cloves
* Two large bunches of basil
* 50g Parmesan
* 150ml olive oil
* Juice of half a lemon

**Method**

In a large frying pan toast your pine nuts until golden

Next use the back of your knife to crush your garlic into a smooth paste, a little sea salt will help to do this.

I make my pesto in a food processor, but you can use a pestle and mortar, Toast your Nuts in a frying pan and then with the exception of the lemon juice add in all the remaining ingredients and blitz into a smooth paste, taste and add the lemon juice and adjust the seasoning accordingly.

This will go amazingly well with Pasta, meat or roasted vegetables