

# RACHIELE/TUCCI FAMILY RECIPE

*Did I say I love the flavor of basil? This is one of my all time favorite meals Dino*

## PESTO AL BASILICO

### Basil Pesto

(Makes 6 Servings)

4 Cups well-packed fresh basil leaves	1 cup finely grated Parmesan cheese
1 ¼ cups well-packed fresh parsley leaves	2 teaspoons Kosher salt
½ cup pine nuts	1 ¼ cups extra virgin olive oil
6 cloves garlic, peeled	1 pound pasta ( spaghetti, linguine, or fettuccine)
¼ cup very finely grated pecorino Romano cheese	

Place the basil, parsley, pine nuts, and garlic in a food processor or blender. Process until the basil and parsley are roughly chopped. Add the Romano, Parmesan, and salt, and process. With the machine running, add the olive oil in a steady stream. Do not over process or the sauce will lose its bright green color. Set aside.

Bring a large pot of salted water to a rapid boil. Add the pasta and cook until *al dente*, following the package instructions. Drain well and toss with a small amount of the pesto. Distribute evenly among plates and top with additional pesto before serving.

#### VARIATIONS:

If you like a richer sauce, you may add butter to this basic recipe. Replace ¼ cup of the extra virgin olive oil with softened butter.

All Parmesan cheese may be used in place of the Pecorino Romano.

If the pesto is slightly brown instead of a bright green, add a few leaves of fresh spinach and process. This should help restore the color.

Use coarsely chopped hazelnuts, toasted in an oven at 350 degrees F for 5 minutes, in place of the pine nuts.