

CORIANDER PESTO

1 bunch coriander

4 cloves garlic, peeled

45 grams pine nuts

¼ cup olive oil

1/8 to ¼ cup grated Parmesan cheese

salt and pepper



Put the coriander in a food processor and pulse until chopped. Add the garlic and pine nuts and pulse to combine. Add about half the olive oil and blend until a paste begins to form. Add remaining olive oil and Parmesan cheese. Taste and add salt or pepper as needed.

Toss with pasta or serve on toasted bread.