



ARUGULA PESTO

PAIRED WITH ROASTED CAULIFLOWER & LEEK SOUP WITH 2013 NEBBIOLO

YIELD: ¾ CUP

INGREDIENTS

- 1 Cup Arugula Leaves, fresh
- ¼ Cup Reggiano Parmesan, freshly grated
- ¼ Cup Extra Virgin Olive oil
- ¼ Cup Pine Nuts, toasted
- 2 Cloves Garlic
- Salt and Freshly Ground Black Pepper, to taste

METHOD

1. Combine the arugula, toasted pine nuts, and garlic in a food processor and pulse to combine.
2. Slowly add the olive oil in a constant stream while the food processor is on. Stop to scrape down the sides of the food processor with a rubber spatula.
3. Add the grated cheese and pulse again until blended. Add a pinch of salt and freshly ground black pepper to taste.
4. Store refrigerated in a plastic container topped with a thin coating of olive oil for up to 1 week or freeze up to 1 month.

— ❁ — Recipe by Chef Wendy Bennett ❁ —