Pistachio and tomato pesto



Preparation time: 10 min
Difficulty: Easy

Ingredients

- Basil: 1 bunch
- Extra-virgin olive oil: ½ glass
- Grated Parmesan: 2 tablespoons
- Grated Pecorino Romano cheese: 1 tablespoon
- Unshelled pistachios: 60/70 gr

Preparation

Place all the ingredients in a blender and blend well until you get a consistent and smooth cream.

If the result is too dense, add a spoonful of extra-virgin olive oil.

For this recipe we used:

Strained Tomatoes 2 tablespoons

