

Pesto Rosenthal Style

Ingredients:

- 2 Cups Fresh Basil Leaves; Packed
- ¹/₂ Cup Pine Nuts
- ¹/₄ Cup Freshly Grated Parmesan Cheese
- 3 Garlic Cloves
- ½ Cup Rosenthal Arbosana EVOO (Extra Virgin Olive Oil)
- 1 Tablespoon Unsalted Butter; Softened
- Salt to Taste (Optional)

Instructions:

- 1. In a food processor, puree the basil, pine nuts, cheese, and garlic.
- 2. Slowly add in the EVOO to make a thick paste.
- 3. Stir in the butter and season to taste with salt if desired.

Note: If not using immediately, put into a container with a lid. Pour a thin layer of olive oil on the top. Will keep in a refrigerator for several weeks. Can be frozen for several months. If frozen, thaw and stir before using.