

Arugula Pesto

Description:

Serving Size: 0.75 KG

Categories:

Cost Per Kilo
\$ 11.79

Action	Date	Initials
Created	8/21/2012	CR
Revised		

Amount	Measure	Ingredient	Preparation Method	Product No.
0.05	kg	Garlic cloves (6)	unpeeled	20-100000817
0.12	ml	Extra virgin olive oil		20-100001607
0.11	kg	Pine nuts	shelled	20-100000895
0.45	kg	Arugula leaves	stems removed	20-100000823
0.008	kg	Garlic cloves (1)	peeled and sliced	20-100000817
0.11	kg	Parmesan cheese	freshly grated	20-100000533
0.01	kg	Salt	to taste	20-100001323
0.005	kg	Pepper	to taste	20-100001295

Method of Preparation:

- Brown garlic cloves with their peels on in a skillet over medium high heat until the garlic is lightly browned in places, about 10 minutes. Remove the garlic from the pan, cool, and remove the skins.
- Toast the nuts in a pan over medium heat until lightly brown, until you get that roasted flavor.
- Combine the arugula, salt, pine nuts, roasted and raw garlic into a food processor. Pulse while drizzling the olive oil into the food processor.
- Remove the mixture from the processor and put it into a bowl.
- Stir in the Parmesan cheese