

Zucchini Pesto

Ingredients

200g zucchini

30g pine nuts

20g basil leaves

30g grated parmesan cheese

10g almond slivers

Extra virgin olive oil

Salt, pepper

Method

1. Grate zucchini, add some salt and place in a colander to drain releasing water.
2. Place in a food processor the remaining ingredients (add sufficient olive oil to produce a smooth paste).
3. Squeeze the grated zucchini add to the basil paste and continue processing, adding more olive oil to the required consistency.
4. Store in a glass jar with a small amount of oil on the surface in the refrigerator.