# Pesto

1 medium clove garlic

60g/2oz pine nuts

3 handfuls fresh basil leaves

150ml/10tbsp extra virgin olive oil

3tbsp freshly grated parmesan cheese

2 tbsp freshly grated pecorino cheese

Pinch salt

Pinch freshly ground black pepper

# Method

1. In a food chopper, start with chopping the garlic and pine nuts for a few seconds.
2. Add the basil leaves and half the olive oil and continue chopping for about 20 seconds more.
3. Add the cheeses, salt, pepper and a little more olive oil and chop again.
4. Scrape down the sides and add more olive oil if you need it and chop one last time to incorporate everything together. You are going for a paste that is just pourable and thick.