



## GREEN PESTO



- 75 g walnuts
- 3 – 4 garlic cloves
- 3 bunches of rocket (arugula)
- 150 ml olive oil
- 70 g Pecorino cheese
- Salt, grate finely and mix in.

## DIPS, STOCKS, SAUCES

### *Green pesto*

*Green pesto is a variation.*

*With walnuts instead of pine nuts and rocket (arugula) instead of basil... mmm, a taste sensation!*

Lightly brown the walnuts with no oil or fat and then allow them to cool.

Peel and crush the cloves of garlic.

Wash the rocket (arugula) and tear it coarsely from the stem.

Put all of the ingredients into the mixing container with 100 ml oil; pulse 5x at the turbo level.

Add the rest of the olive oil and a pinch of salt and mix at level 4 for 15 sec.

Preparation time: – *min*

Cooking time: – *min*