



Circle Farm Tour Recipe

Basil-Hazelnut Pesto

From Claude Bouchard of Limbert Mountain Farm.

Best served fresh over hot pasta, over toast or crackers, as a base sauce for pizza, or in omelettes, etc.
This pesto freezes well. Cover unused pesto with a thin layer of olive oil and refrigerate up to one month.

Serves: _____

Prep Time: _____

Cook Time: _____

Cooking Temperature: _____

INGREDIENTS

- 1/4 Cup Hazelnuts (lightly roasted, some outer skin removed)
- 2 Cloves Garlic
- 1/2 Cup Parmesan Cheese
- 1/2-1 Cup Extra Virgin Olive Oil (add Slowly during blending process to desired consistency)
- 2 Cups Fresh Basil, lightly packed
- 1 Tbsp Fresh Lemon Juice

DIRECTIONS

1. Add to food processor with 1/2 cup oil and only blend until basil is finely chopped and ingredients are well mixed. (Coarsely chopping garlic first will prevent surprises later).



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