

# Paulina's Pesto

## Ingredients:

- Basil leaves (12 to 16)
- 1 225g bag of pistachios, shelled (use about 60% of the bag)
- 1 garlic clove
- Grated Parmesan cheese (as much as you like) for the consistency. Too much cheese you get a harder consistency; less cheese you get a more liquid consistency. Start with about  $\frac{1}{4}$  cup
- 1/3 cup extra virgin olive oil
- 2 tbsp of alkaline water (or tap water)

## Directions:

As you can see in the picture, I use a mixer but you can also use a blender.

First you put olive oil, the basil, the garlic and some pistachios and you blend that. Then you add more olive oil, the cheese, water, more of basil and blend again. Now you need to try it and trust your taste buds to add more or less of an ingredient according to the consistency you wish to get. Now enjoy it with your favourite pasta.

I will be happy to receive your feedback, enjoy it!

