

White Miso Pesto

Recipe from Zack of Squier's Specialty Elixirs

Ingredients

- 3 cloves of garlic
- 1 cup packed fresh basil leaves
- 1/4 cup pine nuts
- 1/2 cup pecorino romano
- 2 tablespoons lemon juice (more to taste)
- 2 tablespoons white miso
- 1/2 cup infused olive oil (or a ratio to your preference)
- Water (adjust for preferred consistency)
- Salt to taste

Instructions

- Toast pine nuts for 5-7 minutes over medium-low heat, tossing occasionally until golden and fragrant.
- Combine garlic and pine nuts in a food processor and blend until smooth.
- Add basil, pecorino Romano, lemon juice, and miso to a food processor and blend until incorporated.
- While blending, add oil 1 tablespoon at a time until fully incorporated.
- If too thick, add water until it reaches your desired consistency.
- Season to taste with salt.

Notes

Walnuts make a good substitute for pine nuts - I didn't toast the walnuts but you could.

I used brown miso which is darker and saltier - bear this in mind when adding salt at the end.