

Spinach Pesto

Ingredients:

- Young spinach leaves (80-100g)
- Garlic (2 cloves)
- Cashews (80g)
- Parmesan cheese (80g)
- Honey (optional)
- Olive oil (150ml)

Preparation

- None needed.

Steps

1. Prepare the ingredients.

Wash the spinach leaves thoroughly and pat them dry. Peel the garlic cloves. Grate the Parmesan cheese if it isn't already grated.

2. Blend the base.

Place the spinach leaves, garlic, pine nuts, and Parmesan cheese into a blender or food processor.

3. Add the honey (optional).

Add the liquid honey to the blender to balance the flavors.

4. Blend while adding oil.

Start blending and slowly pour in the olive oil until the mixture becomes smooth and creamy. You may not need all the oil—adjust until you reach your desired pesto consistency.

5. Season to taste.

Add salt and pepper, then blend briefly again to combine.

6. Adjust and serve.

Taste and adjust seasoning if needed. Serve immediately or store in an airtight container in the refrigerator.

