

TIMKEN-INSPIRED RECIPES



CLASSIC ITALIAN PESTO

Who hasn't gotten lost in Italian artist Bartolomeo Veneto and his work, *Portrait of a Lady in a Green Dress*? Veneto's mastery of the opulent folds of the sitter's vibrant green overdress inspired in this **Classic Italian Pesto** recipe. The pesto's signature rich color and bright mouthful of flavor is best when basil is at its peak. An electric alchemy of simple summer ingredients. Culinary perfection.

CLASSIC ITALIAN PESTO

YIELDS 2 CUPS

INGREDIENTS

2 Tablespoons pine nuts
Three large garlic cloves
Juice of half a lemon
1 cup extra virgin olive oil
4 cups basil, gently packed, plus extra leaves for garnish
1 cup Parmesan or Romano cheese, grated
1/2 teaspoon kosher salt
Pinch of black pepper

DIRECTIONS

Preheat oven to 350°. Toast pine nuts on a rimmed baking sheet, tossing once halfway through, until golden brown, approximately 5 minutes. Transfer to a food processor and let cool completely.

In the food processor combine cooled pine nuts, garlic and lemon juice and pulse until the ingredients are finely chopped. Add basil and with the processor running, add the olive oil in a slow steady stream. Process 1 minute. Scrape down the sides of the food processor with a rubber spatula.

Add the cheese and puree for an additional minute. Scrape down the sides of the food processor with a rubber spatula as needed to fully incorporate the ingredients. Season with salt.

Toss pesto with freshly cooked pasta, adjusting quantity of pesto to taste. Garnish with basil leaves. If storing pesto in the refrigerator or freezer, place pesto in container and add a thin film of olive oil on top.