



Basil Mint Pesto

Recipe Gluten-free, dairy-free (casein-free),
hypotoxic and vegan

By: Cuisine l'Angélique

YIELD : 250 ML (1 cup)

PREPARATION: 15 MINUTES

INGREDIENTS

- 75 g (3/4 cup) pecans
- 40g (1 cup) basil, coarsely chopped
- 12 g (2/3 cup) fresh mint, coarsely chopped
- 2 to 3 garlic cloves, crushed
- 100 g (1/2 cup) olive oil
- 15 ml (1 tbsp) lime juice, freshly squeezed
- 1 ml (1/4 tsp) salt

PREPARATION

1. Mix all ingredients in a food processor until you get the texture of a typical pesto (smooth and slightly grainy).



This refreshing pesto is a great accompaniment to fish dishes such as cod or haddock as well as poultry. It also allows you to prepare tasty pasta to your liking and is very well suited for making extraordinary pizza!

TIP

* Keeps for 1 week in the refrigerator. This pesto also freezes very well, which allows you to always have some at your fingertips. You can use an ice cube for freezing so that you can thaw the desired amount.