

Thai Pesto

Recipe for 4 persons

Description

An asian inspired pesto made from Thai basil and kaffir lime leaf.

Note

It is intended in this recipe not to add any parmesan, mostly related to the italian pesto, but it's all a matter of taste!...

Ingredients

For the pesto

- 1 Bunch(es) Thai basil
- 15 Ml Sliced almonds
- 3 Leaf(ves) Kefir lime leaves
- 1 Clove(s) Garlic
- 100 Ml Olive oil
- 15 Ml Lime juice

- Salt and pepper

Preparation

- Preparation time **15 mins**

Thai Pesto

First, roast the sliced almonds. Peel the garlic and remove the germ. Remove the central vein off the kaffir lime leaves. Pull off the thai basil leaves, and squeeze the limes juice. Place the roasted sliced almonds, the thai basil leaves, the kaffir lime leaves and the garlic in a blender, and mix until it gets to a paste like texture. Dribble in the olive oil until you obtain the desired consistency. Add the limes juice with a spatula to avoid the whitening of the pesto, then add salt and pepper.

Bon appétit!