Basil Gennovesse

4 cups fresh basil

1/2 cup extra virgin olive oil

1/2 cup grated parmesan

1/4 cup pine nuts

3 Tablespoons pecorino cheese

2 cloves garlic, chopped

Wash basil and blanch in boiling water for 1 minute.

Remove from boiling water with a spider strainer and shock in ice water.

Add to food processor along with remaining ingredients.

Process until finely chopped.

Store in a tupperware container in the refrigerator until ready to use.