

Salse Pesto

2 cups fresh basil leaves. Here they are small. If the leaves are large there, tear them into very small pieces.

2 cloves garlic, lightly crushed with a heavy knife handle and peeled

A pinch of coarse salt

½ cup freshly grated Parmesan cheese

2 tablespoons freshly grated Romano Pecorino cheese

½ cup olive oil

Pine nuts

Using large, marble mortar and hardwood pestle, and with no pounding, use rotary motion to grind basil, garlic, and salt into paste.

Add cheeses and continue to grind until blended. Add few pine nuts and taste. Add more if you like.

Stir in olive oil, a few drops at a time and then beat with wooden spoon. Taste and add more if you like.

Add 1 or 2 tablespoons of hot water from pasta water before serving. You should serve with potato gnocchi or fettuccini.