



Recipe Name: LEMON BALM PESTO

Ingredients:

0.7 oz.	pine nuts
1 bunch (approx. 0.7 oz.)	lemon balm (remove the leaves from their stems)
0.7 oz.	parmesan cheese, grated
1/2 cup	olive oil
3 Tbsp.	lemon juice
	salt
	sugar

Steps to follow:

Roast the pine nuts without grease in a pan and let cool down. Puree the roasted pine nuts together with the other ingredients in a mixer. Season with lemon juice, salt and possibly some sugar.

Use it for barbecued or roasted meat or fish, vegetable carpaccio or spaghetti.