

GUASTELLO'S VILLAGE MARKET

Parsley and Lemon Pesto

Serves 6

Ingredients

1/2 bunch parsley, either flat-leaf or curly
1/2 garlic clove, peeled
1/5 cup stale breadcrumbs
1 2/3 tablespoons lemon juice
2/3 cup olive oil
1 level teaspoon finely grated lemon zest
a pinch of salt
black pepper (optional)

If you have a food processor, simply put all the ingredients in it and whizz until a paste has formed. Alternatively, finely chop the parsley and garlic and mix in a bowl with the rest of the ingredients. Adjust the seasoning as necessary.

Use immediately or, to store, pour into a sterile jar and top with a little olive oil to seal. This way it will keep for up to 3 weeks in the fridge.

Credit: foodrepublic.com