

Basil Pesto

INGREDIENTS

- 1/3 cup walnuts
- 2 large garlic cloves, roughly chopped
- 2 cups packed fresh basil leaves
- ½ teaspoon salt
- ¼ teaspoon ground black pepper
- 2/3 cup extra virgin olive oil
- ½ cup grated Parmesan

DIRECTIONS

1. Add the walnuts and the garlic to the bowl of a food processor. Pulse several times until coarsely ground.
2. Add the basil, salt, and pepper. Pulse the processor again, until coarsely ground. Turn the processor on and pour the oil in through the feed tube on top. Stop and scrape down the sides as needed.
3. Add the grated Parmesan and process for another 30 seconds or so.
4. Use immediately or place in a jar, pour in oil to make a thin layer on top, cover with a lid and refrigerate. Will keep for about 5 days.

Recipe credit: <https://www.onceuponachef.com/sauces/pesto-sauce.html>



Tomato Galette

INGREDIENTS

- 4-6 heirloom tomatoes, in different sizes
- 1/4 cup pesto
- 2 cups freshly grated Parmesan
- 1/4 cup fresh basil leaves
- 1 egg, beaten for egg wash
- 1 cup burrata
- Zest from 1 lemon
- Salt and pepper
- Pie crust-- store bought or your favorite recipe

DIRECTIONS

1. Heat oven to 400 degrees F.
2. Slice tomatoes about 1/4 of an inch thick. Salt both sides and transfer to a paper-towel lined tray. Let tomatoes sit and release excess liquid for 10 minutes or more.
3. Roll out pie dough into a large circle, about 1/8 of an inch thick. Place rolled out dough on a baking sheet lined with parchment.
4. Spread 1/4 cup of pesto to cover the center of the dough, leaving an edge of about 2 inches.
5. Sprinkle 1 1/2 cups Parmesan on top of the pesto. Layer the tomatoes on top of the cheese.
6. Fold the crust over top of the tomatoes. Brush the crust with the egg wash, then sprinkle the remaining Parmesan on the crust. Sprinkle everything with salt.
7. Bake for 40-55 minutes. Let cool for 15 minutes on the pan before garnishing and transferring.
8. After the galette is cooled, top with torn up burrata, extra pesto, torn basil, lemon zest, salt and pepper.

Recipe credit: <https://wishbonekitchen.com/tomato-basil-galette-with-burrata/>



Lemon Parmesan Arugula Salad

INGREDIENTS

- 4-5 ounces arugula
- 3 TBL olive oil, maybe more
- 1 TBL lemon juice
- 1/8 tsp. salt
- freshly ground black pepper
- Parmesan

DIRECTIONS

1. Place the arugula in a bowl that is slightly larger than you need. Drizzle with olive oil and toss well.
2. Sprinkle with lemon juice and toss.
3. Season with salt and pepper and toss.
4. Add strips of Parmesan that have been peeled with a vegetable peeler.

