



# MORGENSTER

FOUNDED 1711



WINE AND OLIVE ESTATE

## ***JUDI'S THREE PESTO'S***

*RECIPE 71/98*

### **What you will need:**

¼ cup toasted nuts

2 cups fresh herbs / leaves

2 cloves garlic, halved

¾ cup grated hard cheese

¼ to ½ cup **Morgenster Extra Virgin Olive Oil**

Salt and pepper; ground to taste

### **How to prepare:**

Combine nuts, leaves, garlic and cheese in a blender and process till finely chopped

Drizzle in extra virgin olive oil to produce your desired consistency

Season to taste with salt and pepper

**FLOS  
OLEI  
2014**

**MORGENSTER**  
EXTRA VIRGIN OLIVE OIL  
**AWARDED 98%**  
**1 OF 11 WORLDWIDE**

My three variations are:

1. Blanched almonds, Baby spinach leaves, Grana Padano (medium), **Morgenster Monte Marcello Extra Virgin Olive Oil** (delicate)
2. Pinenuts, Basil, half Grana Padano and half Pecorino Romano, **Morgenster Extra Virgin Olive Oil**
3. Pecan Nuts, half coriander and half wild rocket, Pecorino Romano, **Morgenster Don Carlo Extra Virgin Olive Oil**



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