

Basil Carrot Top Pesto

Ingredients

- 1/4 cup pine nuts
- 1 garlic clove
- 1½ cups coarsely chopped carrot tops
- 1 tablespoon fresh lemon juice
- 1/4 to 1/3 cup extra-virgin olive oil
- Sea salt and freshly ground black pepper
- 3 – 4 pumps (12 – 15 mL) [Monin Basil Concentrated Flavor](#)
- Parmesan cheese

Yield: Approximately 1 1/2 Cups

Garnish: Basil Sprig



Preparation

1. Wash the carrot tops well and dry.
2. Pulse the pine nuts and the garlic in a food processor with pinches of salt and pepper, scraping down the sides of bowl as needed.
3. Add the carrot tops and pulse again.
4. Add the lemon juice and Monin Basil Concentrated Flavor and pulse again. With the blade is running, drizzle in the olive oil until the pesto blends smoothly.
5. Taste and adjust seasonings, add a sprinkle of grated Parmesan cheese. If too grassy for your taste, add extra Parmesan cheese.