



Mint Parsley Walnut Pistou*

With Tomato Goat Cheese Bruschetta

Camine Pappas / February 2020 / Serves 10

INGREDIENTS:

2 ½ C loosely packed rinsed and dried cilantro leaves
1 C fresh Italian flat leaf parsley rinsed and patted dry
5-8 large mint leaved
1/3 C walnuts
1 very large garlic clove sliced in half
¾ C loosely grated fresh parmesan cheese (I use a zester to make the pieces small and fluffy. I don't recommend the grated parmesan you buy in the store. It has fillers to keep it from clumping and doesn't result in the best texture.)
½ t kosher salt, ¼ t black pepper
¼ to 1/3 C good olive oil

METHOD:

In a medium sized food chopper add all ingredients and just a few T of the oil. Pulse until it just comes together, use a small spatula if needed to scrape it off the sides. Now add the oil about 3-4 T at a time and pulse and chop until it's all blended into small pieces.

Serve with tomatoes and goat cheese on toasted French bread.

TOMATOES: 2 pints cherry tomatoes, quartered. Toss with 2 large cloves of garlic finely chopped, a little olive oil to moisten, ½ t kosher salt and a little black pepper. Blend all and let sit for about an hour to meld flavors.

* <https://en.wikipedia.org/wiki/Pistou>

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