



Pesto

1 Toast the pine nuts in a small pan until they are golden brown. Keep shaking the pan, as pine nuts tend to burn easily, which can spoil their taste. Peel and mince the garlic and grate the cheese (or cheeses if you want to combine flavors - it's always nice to have a little change).

2 You can either buy the fresh basil leaves in a bundle or whole basil plants. We shamelessly exploited our basil plants (from the kitchen window sill) and plucked pretty much all leaves, big and small ones. Not a pretty sight, but for a good cause. ;)

3 Put pine nuts, basil leaves, cheese, salt and olive oil into your kitchen blender and briefly blend. Depending on how saucy you want the pesto to be add more or less olive oil. For pasta we usually add a little more, for sandwiches/ baguette or anything else a little less.

4 For the molasses: Put the water, the sugar and the lime zest into a pot and bring to the boil. Simmer for about 4-5 minutes, then let remove from heat.

5 Add the lime juice and the basil leaves into a blender and blend well. Then add the concoction to the molasses and let infuse for a few minutes. Finally strain the mix through a fine sieve or cloth. Let it cool down completely.

6 Now either use an ice cream machine or simply put it in the freezer, but don't forget to check back with the sorbet every 2-3 hours or so and stir well to ensure a uniform texture.



Pesto

Recipe source: Own mix

Required time: preparation 15 min.

Ingredients (amounts vary; serves 2 (with pasta!)):

- * lots of fresh basil leaves (about 3/4 of a kitchenaid blender?)
- * 1-2 cloves of garlic, peeled and chopped
- * 60-80g pine nuts
- * 80-100g freshly grated Parmigiano Reggiano, Grana Padano, Pecorino or Manchego cheese
- * 50ml extra- virgin olive oil (amount is really just estimated, depends on the desired texture)
- * salt to taste

Basil Lime Sorbet

Recipe source: Inspired by a [Jamie Oliver recipe](#)

Required time: preparation 20 min., chilling/ ice cream machine: ~45min

Ingredients (serves 2-4):

- * 150ml water
- * 140g sugar
- * 6 limes, zested
- * juice of 4 limes
- * 1 very large bunch basil (or two little basil pots)