

WALNUT MISO BASIL PESTO

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This fresh, homemade vegan basil pesto tastes like summer and is so delicious. You can stir it into your pasta, drizzle it on a salad, and smear it on a pizza or sandwich for a soy-free, gluten-free and vegan alternative to normal pesto. Much healthier and no less awesome. I use this recipe a lot with salads and for all kinds of snacks and main dishes.



Makes 8 servings



Total Time: 5min

Ingredients

- 100g fresh basil (I use sweet basil, also called Italian basil)
- 120g walnuts (raw or lightly toasted)
- 2 cloves garlic (peeled and roughly chopped)
- 2 tablespoon white miso
- 20g nutritional yeast
- 150ml of water
- Salt and pepper to taste
- Juice of ½ lemon

Method

- Place all ingredients, except the water, in a food processor.
- With the motor running, drizzle in the water until you have a coarse but grainy and consistent paste. Check seasoning and add more pepper and salt if needed.
- Keep in an airtight jar for up to 5 days in the refrigerator. You can also freeze the pesto for several months – thaw before using.

Equipment needed:

Food processor, chopping board, knife