

Tomato pesto

Preparation time: 20 min. · Level of difficulty: very easy ·

Quantity

Ingredients for 4 people.

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1 tin Dried tomatoes in olive oil
100 g Organic ground almonds
100 g Grated ripe sheep's cheese or parmesan cheese
1 tsp Oregano
1 tsp Mediterranean salt flower
0.5 tsp Foc spicy olive oil
1 piece Garlic cloves
2 tbsp Arbequina olive oil

Preparation

Blend the dried tomatoes with the olive oil, almond flour, Parmesan cheese, garlic cloves, spices and herbs with a hand blender until a creamy consistency is achieved. If necessary, add more olive oil or a little water.

The pesto will keep for 3-4 days in the fridge; covered with olive oil for up to 2 weeks!