

PESTO ALLA GENOVESE

SERVES: 4

INGREDIENTS

1 medium clove garlic

Coarse salt

1 Tbsp. pine nuts

2 cups loosely packed fresh basil leaves

1/2 cup Parmigiano-Reggiano cheese, finely grated

2 Tbsp. aged pecorino cheese, finely grated

Extra-virgin olive oil

EQUIPMENT

Mortar and pestle

INSTRUCTIONS

1. Peel the garlic, split it in half in the middle to remove the sprout, and chop into chunks.

2. Add garlic and a generous pinch of salt to the mortar and start crushing, twisting and pressing to reduce it to a mush.

3. Add pine nuts, and then add the basil little by little, while continuing to crush. When all the leaves are in, start to grind them with a round movement until the mixture resembles a smooth cream.

4. Combine the two cheeses and add to the mortar a few tablespoons at a time, mixing until incorporated. Drizzle in olive oil and stir until smooth.

Luca Rizzetto

Riomaggiore

The Best Pesto Xperience Cinqueterre

abnb.co/pestomaking

Leave it to a trained architect turned restaurateur to know how to construct the perfect pesto—and demo the process flawlessly. “It doesn’t get any more authentic than this,” one of the guests of Luca Rizzetto’s Airbnb Experience wrote in a recent review. “Not only does Luca teach you the specifics...he shares the history that comes with this delicious sauce.” Rizzetto’s family recipe for the basil-based mixture is flexible—“Instead of pine nuts you can use walnuts, and you can add pecorino to the Parmigiano,” he explains—but one thing he considers pretty much mandatory is the method: hand-crushing the ingredients with a mortar and pestle. (His is a marble one that belonged to his grandmother.) “With an immersion blender, you are only chopping everything. If you use the mortar, you’re smashing it all and releasing essential oils, so in the end, you have an explosion of flavors.”