

**Genovese Basil Pesto**  
**Recipe by Sarah Grueneberg**  
**Monteverde Restaurant & Pastificio**

Makes approximately 1 cup

½ clove garlic

1/2 teaspoon flaky sea salt, like Maldon

2 cups (packed) basil leaves, preferably Genovese-style

½ cup parsley leaves, roughly chopped

¼ cup pine nuts, toasted if possible

¾ cup fruity, mild extra-virgin olive oil, plus more for keeping, if needed

1/2 cup freshly grated Parmigiano Reggiano cheese

1/4 cup freshly grated Pecorino Romano cheese

In a heavy granite or marble mortar and pestle, add the garlic, sea salt, and pine nuts. Use the pestle to breakdown the ingredients. Using a sharp knife, cut the basil leaves 2 or 3 times, do not chop. Add the basil and parsley. With a twisting motion, crush the pine nuts mixture and herbs, drizzle in half of the olive oil, add half of the cheeses and continue to press with the pestle. Repeat with the remaining oil and cheeses.

**Green Olive Pistachio Pesto**  
**Recipe by Sarah Grueneberg**  
**Monteverde Restaurant & Pastificio**

Makes approximately 1 cup

½ cup pistachios  
½ clove garlic  
½ cup parsley leaves  
¼ cup tarragon leaves  
½ cup olive oil, plus 1 tbsp  
1 cup green castelvetrano olives (pitted)  
¼ cup capers  
¼ cup Pecorino Romano, grated finely  
½ each Lemon, zest  
1 tbsp juice  
1 pinch Chile flake

In a heavy granite or marble mortar and pestle, add the pistachios, garlic and herbs to break down the ingredients. With a twisting motion, crush the pistachios and herbs until it resembles a pesto. Add the olives and capers, pinch of salt and 2 tbsp of the oil, continue to grind down the ingredients with the pestle. Then add the remaining olive oil, pecorino, chile flakes, lemon zest and lemon juice. Continue to grind down with mortar and pestle until incorporated.

**Pumpkin Seed Pesto**  
**Recipe by Sarah Grueneberg**  
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Makes approximately 1 cup

½ cup green pumpkin seeds, toasted  
3-5 sage leaves, depending on the size  
1/3 cup parsley leaves  
1 cup roasted butternut squash  
3 tbsp olive oil  
¼ orange, zested  
Pinch of nutmeg  
½ balsamic vinegar  
¼ cup grated Parmigiano Reggiano  
¼ tsp kosher salt

In the mortar and pestle, add the pumpkin seeds, sage, and parsley, use the pestle to breakdown the ingredients. Add 3 tbsp of olive oil and with a twisting motion, crush the seeds and herbs until it resembles a pesto. Add the squash, orange zest, nutmeg and vinegar, continue to grind down the ingredients with the pestle. Add the Parmigiano and salt, mix and lightly grind to combine. If pesto appears too thick (should be a bit chunky) add additional olive oil as needed.

**Calabrese Pesto**  
**Recipe by Sarah Grueneberg**  
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Makes approximately 1 cup

½ clove garlic  
¼ cup oregano leaves  
½ cup parsley leaves  
¼ tsp kosher salt  
3 tbsp olive oil  
¼ cup sundried cherry tomatoes (or oil packed sundried tomatoes), chopped  
1 cup roasted eggplant, diced  
1 tbsp lemon juice  
2 tbsp Calabrian chile  
¼ cup ricotta

In the mortar and pestle, add the garlic, herbs, kosher salt and 1 tbsp olive oil to break down the ingredients. Then add the sundried tomatoes, mash with the pestle. Add the eggplant continue to mash together. Add the remaining olive oil, lemon, Calabrian chile, and mix/grind a touch more. Then finish with ricotta and Pecorino Romano, mixing/grinding until incorporated.

**Trapanese Pesto**  
**Recipe by Sarah Grueneberg**  
**Monteverde Restaurant & Pastificio**

Makes approximately 1 cup

½ cup Slivered Almond (no skin,) toasted  
½ garlic clove, sliced  
½ cup Extra Virgin Olive oil  
½ cup Genovese style Basil leaves  
2 tbsp Chives or scallions, sliced  
¼ cup Italian Flat Leaf Parsley , leaves  
1 pinch Coarse Sea Salt or Kosher Salt  
1 cup chopped Sundried tomatoes packed oil or soft (no too dry)  
1 cup Fresh Cherry tomatoes, halved  
1 lemon, juice and zest separated  
Pinch of sea salt

In the mortar and pestle, add almonds, garlic, herbs, kosher salt and 2 tbsp olive oil. Using the pestle, mash the ingredients to resemble a paste. Then add the sundried and cherry tomatoes continue to mash with the pestle. Drizzle the remaining olive oil, lemon juice and zest and mix in to incorporate. Season with sea salt.