

Cassava with Basil Pesto

Ingredients

1 large or 2 medium cassava, peeled and chopped into 4 cm chunks
3 cloves garlic, chopped
2 cups fresh basil leaves, stems removed and washed
3 tablespoons pine nuts, lightly toasted
1 dash salt and pepper
1/2 cup extra virgin olive oil
1/2 cup fresh Parmesan cheese grated

Alternate ingredient list: 2 cloves garlic, 2 cups fresh basil leaves, 2 tablespoons pine nuts, salt & pepper, ¼ cup oil, 3 tbsl grated Parmesan cheese

Method:

Boil cassava chunks til cooked through. Toss into oven to crisp with olive oil.

The traditional way of making pesto is with a mortar and pestle: Start by adding basil, garlic, salt, and pine nuts to the mortar and grinding them to a paste. Pound in the cheese. Finally whisk in the oil until you have the desired consistency.

Food processor or blender method: Add the garlic to the food processor and mince. Next, add the basil leaves, pine nuts, and a dash of salt and pepper to the bowl of the processor. While the processor is running, slowly drizzle in olive oil through the feed tube until all the ingredients are pureed. You may need to stop the processor at this point and scrape down the sides with a rubber spatula to get every mixed together. Now add Parmesan cheese and mix it into the rest of the mixture. If the pesto is too thick, add a tablespoon of water. Cover and refrigerate until you are ready to use it. This should keep for 2 - 3 days in the fridge but freezes well if you want to keep it longer.

Toss pesto through cooked crispy cassava, then serve.