

# Thai Pesto

## Recette pour 4 personnes

**Description** An asian inspired pesto made from Thai basil and kaffir lime leaf.

**L'idée déco** It is intended in this recipe not to add any parmesan, mostly related to the italian pesto, but it's all a matter of taste!...

## Ingrédients

For the pesto

- 1 Bunch(es) Thai basil
- 15 Ml Sliced almonds
- 3 Leaf(ves) Kafir lime leaves
- 1 Clove(s) Garlic
- 100 Ml Olive oil
- 15 Ml Lime juice
  
- Salt and pepper

## Préparations

Temps de préparation **15.00 mins**

Thai Pesto

First, roast the sliced almonds. Peel the garlic and remove the germ. Remove the central vein off the kaffir lime leaves. Pull off the thai basil leaves, and squeeze the limes juice. Place the roasted sliced almonds, the thai basil leaves, the kaffir lime leaves and the garlic in a blender, and mix until it gets to a paste like texture. Dribble in the olive oil until you obtain the desired consistency. Add the limes juice with a spatula to avoid the whitening of the pesto, then add salt and pepper.

**Bon appétit!**