

## Simple red pesto

## Ingredients (ca. 2 servings):

- 50 g dried tomatoes in oil
- 25 ml olive oil
- 1 1/2 tbsp pine nuts
- 25 g chunk of Parmesan
- 15 g tomato paste
- 1 clove garlic
- 1 tbsp balsamic vinegar

Freshly ground black pepper

## Preparation:

Drain the tomatoes. Roast the pine nuts in the dry pan and allow to cool. Cut the Parmesan into small pieces and peel the garlic. Purée all of the ingredients using the Universal Chopper. Best served as a dressing for pasta salad, as a dip for vegetable sticks but also as a sauce for warm pasta and risotto.