

Starters

AVOCADO AL PESTO



- 1½ Cups olive oil
- 8 Cloves garlic, peeled
- 2 Cups fresh basil leaves (increase for a thicker sauce)
- 2/3 Cup freshly grated parmesan cheese
- 2 Large Avocados sliced
- Shredded lettuce or curly endive

Blend oil, garlic and basil in a blender until smooth and thick. Mix in grated cheese. Heat sauce in double boiler until hot, stirring constantly.

To serve, arrange sliced avocado on a bed of shredded lettuce or endive. Spoon hot sauce over avocado. A little cream may be added to sauce when heating.

Note: This sauce freezes well without the addition of the cream.
