2 SMALL CLOVES GARLIC - PEELED
1 TEA SPOON SALT
2 TABLE SPOONS RAW PEPI T AS - LIGHTLY TOASTED IN A DRY SKILLET OVER MEDIUM HEAT
6 TABLE SPOONS GRATED PARMESAN CHEESE
2 CUPS BASIL LEAVES- WASHED AND DRIED
1 CUP EXTRA VIRGIN OLIVE OIL

- USING THE MORTAR AND PESTLE, POUND THE GARLIC AND SALT INTO A PASTE
- ADD THE TOASTED PEPI T AS AND CONTINUE TO POUND
- ADD THE PARMESAN CHEESE AND MIX TO COMBINE. TRANSFER THIS MIXTURE TO A BOWL.
- COARSELY CHOP THE BASIL LEAVES AND, WORKING IN SMALL BATCHES IN THE MORTAR, POUND TO A PASTE
  - RETURN THE POUNDED PEPI T A MIXTURE TO THE MORTAR
  - POUND THE LEAVES AND PEPI T A MIXTURE TOGETHER
  - GRADUALLY ADD THE OLIVE OIL