Rocket & Basil Pesto – To spread on pizza for Pizza of the Imagination in place of tomato pizza sauce



Ingredients

* 1 1/2 cups rocket leaves
* 1 1/2 cups fresh basil leaves
* 2/3 cup sunflower seeds
* 4 cloves garlic
* 185g pitted black olives
* 185ml extra virgin olive oil
* 1/2 lime, juiced
* 1 teaspoon red wine vinegar
* 1/8 teaspoon ground cumin
* 1 pinch ground cayenne pepper
* salt and pepper to taste

Directions

1. Wash rocket and basil. Remove leaves from stems. Discard stems.
2. Toast sunflower seeds in a medium sized frying pan, stirring frequently with a wooden spoon over low heat until seeds are lightly golden brown.
3. Peel garlic and crush using garlic crusher.
4. Chop pitted black olives. Juice the half lime.
5. Place the rocket, basil, sunflower seeds, crushed garlic and olives in the food processor and chop to a coarse paste.
6. Mix in olive oil, lime juice, vinegar, cumin, cayenne pepper, salt and pepper.
7. Process until well blended and smooth. Spoon pesto out of food processor into a medium sized mixing bowl and give it to the group making the pizza.