



Pesto Seminar Recipes

Thai Peanut Pesto: Paired with June's Riesling and Pink Palette

Ingredients:

3 cups Thai basil leaves
1 cups cilantro
1 cup dried coconut
4 cloves garlic
1 cup peanuts, dry roasted
6 tbsp sesame oil
2 tbsp rice vinegar
½ tsp red pepper flakes
1 tsp soy sauce
3 tbsp lime juice
salt, to taste

Directions:

Combine all ingredients in a food processor and blend until smooth.

Pour a glass of June's Riesling or Pink Palette and enjoy!

13th Street Winery

1776 Fourth Avenue · St Catharines ON L2S 0B9
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Pesto Seminar Recipes

Moroccan Pesto: Paired with Aromatik

Ingredients:

4 cups cilantro
4 cloves garlic
1 cup dry roasted almonds
1 cup dried apricots
6 tbsp olive oil
½ tsp red pepper flakes
1 tsp cumin, ground
1 tsp cinnamon, ground
3 tbsp lemon juice
salt, to taste

Directions:

Combine all ingredients in a food processor and blend until smooth.

Pour a glass of 13th Street Aromatik and enjoy!

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Pesto Seminar Recipes

Mint and Pistachio Pesto: Paired with 13th Street Riesling & Essence Riesling

Ingredients:

4 cups mint
4 cloves garlic
1 cup pistachios
6 tbsp olive oil
3 tbsp lime juice
1 tbsp lime zest
½ cup, Lankaster Gouda, grated
salt, to taste

Directions:

Combine all ingredients in a food processor and blend until smooth.

Pour a glass of 13th Street Riesling or Essence Riesling and enjoy!

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