

Wild Garlic Pesto

400g

Ingredients

150g wild garlic leaves
50g Grated parmesan
Juice of ½ lemon
50g lightly toasted pine nuts
150ml rapeseed oil
1 clove garlic
Pinch of sea salt
Cracked black pepper.



Method

Thoroughly wash the wild garlic leaves in cold running water and ensure to remove any twigs, ivy or other leaves that are not wild garlic. Dry the leaves in a towel.

Place all the ingredients in a blender and blend well for 20 seconds, using a spatula, clean down the sides of the bowl and blend for a further 20 seconds. Check for seasoning and adjust if needed.

Place into a large clean jar (or 2 small jars), cover and refrigerate.

Use within 2 weeks!

Tip

To get a bright green pesto, blanch the leaves in boiling water for 3 seconds and immediately immerse into iced cold water and leave for 5 minutes. Squeeze all the water out of the leaves and proceed with the recipe.