

Taste the Rainbow

Wild Garlic Pesto

Ingredients

150g wild garlic leaves or young nettles, or a mixture
50g grated parmesan or hard cheese
1 garlic clove, finely chopped
 $\frac{1}{2}$ lemon, zested and a few squeezes of juice
50g pine nuts, sunflower seeds or bread crumbs
150ml rapeseed oil

Method

STEP 1

Rinse and roughly chop the wild garlic leaves.

STEP 2

Blitz the wild garlic leaves, parmesan, garlic, lemon zest and pine nuts to a rough paste in a food processor. Season, and with the motor running slowly, add almost all the oil. Taste, season and add a few squeezes of lemon juice.

STEP 3

Transfer the pesto to a clean jar and top with the remaining oil.

Will keep in the fridge for two weeks.