

Creative **about** *Cuisine*



Wild Garlic Pesto

INGREDIENTS

150g wild garlic leaves, washed and de-stalked
85g coarse grated Parmesan
100g toasted pine nuts
Maldon salt and black pepper
Lemon juice to taste
Arbequina olive oil to consistency

METHOD

Place the wild garlic, Parmesan and pine nuts in a blender and pulse until roughly blended. Pulse in enough olive oil to give a paste that still has texture and just runs off a spoon. Season with salt, pepper and lemon juice.

NOTE At the start of the wild garlic season the leaves are often stronger so you may need a reduced quantity.

