



WILD GARLIC PESTO

Ingredients:

- 150g Wild Garlic leaves
- 50g Parmesan
- ½ Lemon, zested
- 50g Pine Nuts
- 150ml Olive Oil

Method:

1. Rinse and chop the wild garlic leaves
2. Blitz the wild garlic leaves, parmesan, garlic, lemon zest and pine nuts to a rough paste in a food processor.
3. With the motor running slowly, add almost all the oil.
4. Taste and add a few squeezes of lemon juice.
5. The pesto is ready to use. It can be frozen or stored in jars for later use.

