

Wild Garlic Pesto

Makes 3 x 200ml jars

110g wild garlic leaves, destalked
50g pine nuts or cashew nuts
2 garlic cloves, peeled and crushed
1/4 teaspoon salt
350-450ml extra virgin olive oil
80g freshly grated Parmesan
Sea salt

Wash the wild garlic leaves. Spin and destalk.

Chop the leaves coarsely and puree in a food processor with the nuts, crushed garlic, salt and olive oil or pound in a pestle and mortar. Remove to a bowl and fold in the finely grated Parmesan cheese. Taste and correct the seasoning if necessary. Store in a sterilized covered jar in the fridge.