



# Wild garlic pesto

## Ingredients

For one jar of pesto

- 1/3 cup nuts (any type)
- 1/3 cup grated strong cheese (Parmesan or cheddar)
- 150g wild garlic leaves
- 100 - 150ml olive oil
- Salt and pepper
- Zest of 1/2 lemon (optional)

## Method

Toast the nuts in a pan until golden, set aside to cool. Put all the garlic leaves in a food processor. Whizz up.

Add some of the olive oil gradually to make a purée.

Add the cooled nuts and all of the cheese. This will thicken the purée. Add more olive oil to get the consistency you like.

Season with salt and pepper by mixing in by hand to taste. Add the lemon zest (if using).

Pour into your sterilised jar and top with a little oil.

Will stay fresh for up to 2 weeks in the fridge.

