

WILD GARLIC PESTO



DIRECTIONS

- 01 Make the pesto by placing all of the ingredients into a food processor and blending until smooth.
- 02 Add more olive oil to use as a salad dressing.

This will keep well in the fridge in a jam jar for up to 10 days and also freezes really well.

INGREDIENTS

- 100g wild garlic leaves washed
- 25g pine nuts
- 2-3 tablespoons of olive oil
- Zest of half a lemon
- 25g parmesan
- A large pinch of sea salt
- Freshly ground black pepper

