

Wild garlic and cobnut Pesto

Makes one jar

- 100g wild garlic leaves
- 50g parmesan cheese, grated
- 50g toasted cob nuts (skin on is fine or toast and rub off as much as you'd like)
- 1-2 tablespoons of olive oil plus a little more to get correct consistency
- Squeeze lemon juice
- Salt and freshly ground black pepper

1. Wash wild garlic leaves thoroughly and drain dry.
2. Place the leaves, parmesan, olive oil and nuts into a food processor and blitz.
3. You could also do this with a pestle and mortar if you want to be more traditional or a stick blender in a mixing jug also works.
4. Add further oil if you wish to have a thinner texture and mix.
5. Add in your salt, pepper, and lemon juice to taste.
6. Store in a sterilised jar in the fridge ensuring that the top of the pesto is always covered with a thin layer of oil to prevent any mould forming.

Use as sauce on pasta, a dip for crusty bread or thinned down with a little white wine vinegar as a delicious vinaigrette.