



Wild Garlic Pesto Recipe

Serves: 4
Preparation time: 5 minutes
Cooking time: 15 minutes

Ingredients

150g of wild garlic leaves
50g of roasted hazelnuts (or pine nuts)
1 clove of garlic, crushed
50g of parmesan or other hard cheese
100ml rapeseed oil
Squeeze of lemon juice
Salt to taste

Method

Throw the nuts and garlic into a blender and blitz until you have the desired consistency.
Add the wild garlic leaves and drizzle in the oil whilst pulsing the blender.
Spoon the mixture into a bowl and grate in the cheese.
Add the lemon juice and salt to taste, give it all a good mix.
Stir your pesto into freshly made pasta or soup.



Recipe from Well Seasoned (available on the Greener Scotland website).