



Wild Garlic Pesto



INGREDIENTS

120G GRATED PARMESAN CHEESE
350ML EXTRA VIRGIN OLIVE OIL
100G PINE NUTS
200G WILD GARLIC LEAVES
SEA SALT & BLACK PEPPER

TIME TO PREPARE

10 MINUTES

PROCEDURE

PUT ALL INGREDIENTS INTO A BLENDER
(EXCEPT SEASONING).

WHIZZ & ADD SALT & PEPPER TO TASTE.

PUT INTO A BOWL OR JAR AND POUR A
DROP OF OIL ON TOP.

WILL LAST FOR A WEEK, IF YOU DON'T
EAT IT ALL AT ONCE!