

Est. 2015

FLAMING *Indulgence*

Our Wild Garlic Pesto

Our Wild Garlic Pesto is delicious served with chicken or mushrooms!

Recipe:

150g of freshly gathered wild garlic leaves (rinse with clean water and dry)

50g finely grated Parmesan

2 cloves crushed garlic

1/2 zest of lemon and a squeeze of juice

150ml rapeseed oil

50g toasted pine nuts or cashews or mixture of both

To make it, blitz everything together and slowly add oil. Pop the pesto mixture in a clean jam jar. It can be kept for up to two weeks in the fridge.



Wild Garlic Pesto Pizza With Chicken and Courgette. Delicious!