

Wild Garlic Pesto

As the name suggests, it's the wild cousin to the garlic you use in the kitchen. Wild garlic is a leafy green bulbous perennial native to Britain that starts to appear as small shoots in February, flowers in April and goes to seed around June.



30g wild garlic

100g nuts, such as pine, almonds, hazelnuts

3 tablespoons extra virgin olive oil

50g hard cheese, such as Parmesan, pecorino, Cheddar

½ a lemon

- Pick and wash the leaves from the garlic, reserving the flowers for later. Place in a pestle and mortar with a pinch of sea salt and bash to a coarse paste.
- Add the nuts to the pestle and mortar and bash again.
- Muddle in the extra virgin olive oil and pound until smooth.
- Finely grate and stir in the cheese and squeeze in the juice of the lemon.
- Continue pounding until smooth, then season to perfection with sea salt and freshly ground black pepper, before decorating with the reserved flowers.

- Serve with a simple tomato salad, grilled meat or fish, on toasted bruschetta, or simply stirred through pasta – delicious!