

## **Wild Garlic Pesto**

Wild garlic grows abundantly in woodlands and the leaves can be picked during April and early May to make this delicious, healthy pesto. It can be used as a pasta sauce, added to mayonnaise to make a dip or used to flavour chicken or fish.

### **Ingredients (To make enough for two people)**

100g wild garlic leaves  
50g shallots  
50g walnuts  
200ml virgin rapeseed oil  
50g parmesan cheese  
A good pinch of salt

### **Method**

Thoroughly wash and dry your wild garlic leaves  
Peel and roughly chop the shallots  
Grate the parmesan cheese  
Add all the ingredients to a food processor and blitz until smooth  
If not eating straight away, transfer to a sterile jar and the sauce will keep for three months