



Wild Garlic and Chilli Pesto

Ingredients

- Half a small chill
- 2 small cloves of garlic
- Handful of Parsley and coriander about 50g all together
- Maldon Sea Salt
- 100 ml of rapeseed oil or a mix of rapeseed, olive and sunflower oil
- Pinch of ground cumin
- 2 stems leafs and flowers of wild garlic, roots too if you have them

Method

1. Wash the wild garlic well to remove any earth, pat dry
2. Roughly chop the herbs
3. Roughly chop the Garlic
4. Add all the ingredients to a small processor, if you don't have it you can use a stick blender
5. Blend all the ingredients to a fine puree, adding a little more oil if you think you need more
6. Taste, remembering that as the ingredients have some time to settle together, they will taste stronger. Season with more salt if required
7. Place the ingredients in a jar and cover the top part with a little olive or rapeseed oil.
8. The pesto will keep in a fridge for up to a week. Always use a clean spoon when taking it out of jar.
9. Keep the oil topped up to keep the seal and scrape down the sides of the jar.
10. Can be used to flavour pasta, soups, stews, rice and tortilla wraps or sandwiches, even mix with mayonnaise.

Tips

Normally a pesto has pine nuts, they are expensive so if you wish to add nuts, try toasting them first to bring out the flavour, remembering to cool before adding to the pesto and experiment with toasted walnuts, or other nuts.

Parmesan can be added to bring a depth of flavour, Seaweed and a splash of Soy or Balsamic/cider vinegar. More spices, don't be afraid to experiment. Adding in small amounts and keep tasting until your happy with your pesto. Keep nice jars washed cleaned and sterilized so you can share your pesto with friends.