



Slow Food Aberdeen City & Shire

WILD GARLIC PESTO

Ingredients

- 50 g pine nuts toasted
- Bunch of wild garlic leaves washed and dried
- 50 g Parmesan
- 150 ml rapeseed oil
- Good squeeze of lemon

Method

1. Heat a small frying pan over a low heat. Cook the pine nuts until golden, shaking occasionally.
2. Put into a food processor with the basil, Parmesan, olive oil and garlic cloves.
3. Process until smooth and season to taste.

Allergy advice - contains nuts and dairy

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