

Wild Garlic pesto.

A good bunch of wild garlic.

Parmesan cheese

Nuts of your choice, I used almonds, but usually the recipe is pine nuts. They can be a bit expensive so I use the nuts that I like.

Olive oil

Seasoning, salt, pepper, chilli, optional.



Wash the wild garlic well and dry off with a tea towel. Place in a blender or food processor and blitz for a minute or so.

I like a nutty pesto, so I put in a couple of handfuls of nuts. Blitz again. This will chop the nuts but also help break up the garlic leaves.

Then add about 2oz of parmesan. I grate it first as it's a very hard cheese and can cause the food processor to have issues, unless your blade is really sharp.

Then taste the mixture.

If you think you need more of anything, add it, more garlic you can use cloves of garlic to ramp up the flavour. Add seasoning as you fancy, whatever is your taste. Then add a bit of oil at a time to get the consistency that you like. I prefer a thicker pesto, so don't add much oil.

Then coat your cooked pasta with a good dollop, and serve with pantries Portobello mushroom and kale crisps.

The rest of the pesto can be put in a jar and kept in the fridge for up to 3 days. Mine never lasts that long!

Wild Garlic is just coming up now, so it's the time to gather it. A rule of thumb is stop gathering once the flowers are opened as the leaves can be bitter then. However, the unopened flowers are lovely in a salad, a bit like chive flowers. I'm a great forager. Anything free and natural gets my vote.

Eileen Longworth

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