



WILD GARLIC PESTO AND OIL

Wild garlic pesto

(makes 3 jars, or approx. 700g)

200g cashews
200g wild garlic
100g parmesan, grated
200ml olive oil

1. Dry roast the cashews in a frying pan until they turn fragrant and golden.
2. Wash the wild garlic, remove the stems and pat dry and put into a food processor with the cashews. Blend until you get a rough paste. Add the parmesan and pulse again until well incorporated.
3. While still blending, add the oil in a steady stream. Season with salt and pepper and pulse again.
4. Transfer the pesto into sterilized glasses and cover with a glug of olive oil to seal the pesto.
5. Keep in the fridge for a couple of weeks.

Wild garlic oil

2 handfuls wild garlic
800ml olive oil

1. Pour 400ml of the oil into a sterilised 1 litre bottle.
2. Wash the wild garlic, pat dry and cut into 5-10mm wide strips. Do the cutting in batches, quickly putting the strips into the bottle with the oil so that the cut surface doesn't start oxidizing. Top with the remaining 400ml oil, seal the bottle and let the oil infuse at room temperature for 18 days in a dark place.
3. Once the oil is ready, filter the oil through a sieve and transfer into another sterilized bottle. The oil keeps for up to 9 months in the fridge or for 2 months at room temperature.