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Wild garlic pesto

For any further questions call Daniel!
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Ingredients:

130g wild garlic leaves
100g parmesan (grated)
100g cashews
100ml olive oil
salt

Preparation:

- Roast the cashews at 175°C in the oven until golden.
- Add olive oil into a blender and add green garlic while you are mixing.
- Add cashews and parmesan and season with salt.
- Be careful not to mix too long to keep a nice green colour.
- Store the pesto in the fridge and keep it always covered with oil to avoid oxidation.