

Wild garlic pesto

Delicious mixed with pasta, stirred into a plain risotto at the end of cooking, topping a bowl of summer minestrone soup, or layered inside a lasagne with ricotta. It keeps for a week in the fridge in a jar covered with a layer of olive oil. Or freeze it in little plastic tubs. I always have some ready to defrost quickly for an easy pasta 'n' pesto dinner – so much nicer than the pasteurised shop-bought jars.

150g wild garlic leaves

50g basil leaves

75g Parmesan cheese

75g pine nuts

lemon juice

extra virgin olive oil

salt and pepper

1. Wash and spin dry the leaves, finely grate the Parmesan, and lightly toast the nuts in a dry frying pan.
2. Briefly blitz leaves, cheese, nuts, a good pinch of salt and a few grinds of black pepper in a food processor, then continue while pouring in oil through the spout. Stop when the mixture is a loose paste. NB You may need to scrape down the insides of the processor bowl once or twice as you go.
3. Finish with freshly squeezed lemon juice to taste – probably around a tablespoon – and salt and pepper if needed.