

# WILD GARLIC PESTO

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**Preparation:** 5 minutes

**£:** £1/batch

**Serves:** 10

**Difficulty:** Easy

## INGREDIENTS

100g wild garlic

50g Parmesan

50g grounded almonds

1 tsp Dijon mustard

25ml vegetable oil (add more, if needed)

1 pinch of Maldon salt

## EQUIPMENTS

Blender/Nutribullet

Microplane



## METHOD

In a blender, or nutribullet, add all the ingredients together with a pinch of salt and 25 ml of vegetable oil. Add gradually the oil into it to obtain a paste consistency. Taste. Add more oil until to get the texture required. Adjust seasoning with salt, pepper.





