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## Wild Garlic pesto



### JERNEJ KITCHEN

## WILD GARLIC PESTO

Wild Garlic pesto is a simple, 15-minute recipe for a versatile pesto for pasta sauce, sandwiches, bread, and more. Keeps well in the fridge or freezer.

- serves  
6  
people
- preparation:  
15  
minutes

#### preparation

Rinse the wild garlic under running water and drain well. Cut into larger pieces.

#### Pesto

Add nuts, shredded parmesan cheese, wild garlic, olive oil, and ice cubes to a blender. Mix into a smooth pesto. Season to taste with salt and pepper and transfer to a glass jar. Keep refrigerated or transfer to a freezer bag and freeze for up to 3 months.

#### Serving idea

Cook your favorite pasta in a big pot of salted boiling water. Before draining, preserve a cup of cooking pasta water. Add the drained pasta to a bowl, add two to three tablespoons of homemade wild garlic pesto, and preserved cooking water. Toss to combine, divide between plates, and serve with a dollop of fresh ricotta cheese and freshly grated lemon zest.

## Wild Garlic pesto

180 g (6.5 ounces) wild garlic

60 g (1/2 cup) mixed nuts (like pine nuts, walnuts or pecans)

100 g (1 cup 2 tbsp) freshly grated parmesan cheese

180 g (2/3 cup) olive oil

3 ice cubes

## Tools and equipment

bowl

blender or immersion blender

glass jar

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