

Warrigal Greens Pesto

Season: All

Makes : 5 serves

Fresh from the garden: Warrigal greens, garlic, lemon

Equipment

Medium sized food processor
2 Cutting boards
Cooks knife
Measuring cups
Measuring spoons
Scales
Juicer
Grater

Ingredients

¼ cup or 40 grams toasted seeds
125 grams blanched warrigal greens
1 clove garlic
60 grams parmesan cheese
90mL or grams of olive oil
Juice of ½ a lemon
½ teaspoon salt

What to do:

1. Crush garlic and grate parmesan cheese.
2. Juice lemon.
3. Place all ingredients into food processor and process until smooth.
4. Taste test and add more salt or lemon if needed.
5. Serve or place in sterilised jars for storing.