

Loveage Pesto

WITH WALNUTS & HAZELNUTS

Loveage is in abundance on the farm at the moment and we love it for its sharp and unique flavour. This pesto is a great way to hero this punchy herb, bringing a celery and citrusy twist to potatoes, soups, salads and fish. A real taste of Spring!

Ingredients

- 3/4 cup loveage leaves
- 1/2 cup walnuts and hazelnuts
- 2-3 cloves garlic - crushed
- Juice of 1 lemon
- 4 tbsp of olive oil or cold pressed rapeseed oil
- 3 tbsp Parmesan

Method

- 1) Toast the nuts in a dry pan with a pinch of salt until lightly brown and the oils start to release (around 2 minutes)
- 2) Add all of your ingredients to a blender and blitz, adding more oil or lemon until you get the desired consistency.
- 3) Pour into a jar, adding a little extra oil on the top to keep the pesto fresh. It'll keep in the fridge for up to two weeks.

