



## WILD ROCKET PESTO

### Prep

5-10 min

### Method

Combine the pine nuts, rocket, parmesan, olive oil and garlic clove in a blender

Season and blend to a paste

Keep in the fridge for up to 5 days

### Ingredients

50g pine nuts, roasted

100g wild rocket

50g parmesan, finely grated (or vegetarian alternative)

150ml of good quality olive oil

1 garlic clove