

Garlic Scape Pesto

Collections: Green Hills Farm

Rating: ★★★★★



Ingredients

170g garlic scapes
50g parsley
100g pine nuts
Juice and zest of one lemon
3/4 cup olive oil
50g grated Parmesan
A generous pinch of salt

Directions

Combine Ingredients: Add all ingredients to a food processor.

Blend: Pulse until you reach a semi-smooth consistency. For a looser pesto, add a splash of water.

Serving Suggestions:

Pasta: Toss with your favourite pasta for a quick and delicious meal.

Pizza: Dollop onto pizza for a flavourful topping.

Grilled Meats: Serve as a side dish to grilled lamb chops or steak.

Scrambled Eggs: Fold into scrambled eggs for a savoury breakfast.

Dips: Mix with cream cheese to create a delicious dip for crackers or vegetables.

Freezing: Freeze in ice cube trays for easy addition to pasta dishes or soups.

Tips:

Experiment with flavours: Try adding other herbs like basil or mint to the pesto.

Adjust the consistency: Add more olive oil for a looser pesto or more pine nuts for a thicker texture.

Store in the fridge: Store the pesto in an airtight container in the refrigerator for up to a week.