



# Field Garlic Pesto

*eyeball the amount you need; freshness is paramount*

- olive oil
- parmesan or pecorino
- pine nuts
- young field garlic, cleaned and trimmed, or green garlic
- sea salt

Blanch the field garlic in boiling salted water until tender. Drain and transfer to the bowl of a food processor.

Add a proportionally small amount of pine nuts and process to blend. With the machine running, slowly drizzle in olive oil until everything breaks down into a paste. Add a little cheese and process to blend. Taste and add more olive oil or cheese as needed to balance. Season with salt if needed.