



WILD GARLIC PESTO

for 4 People, 350 g

Recipe
**BY ROLF
CAVIEZEL**

INGREDIENTS

120 g fresh wild garlic
45 g almond strips
15 g walnuts
45 g grated Sbrinz cheese
200 ml rapeseed oil
pinch of fresh garlic
salt, pepper

PREPARATION

Thoroughly wash the wild garlic, mix all the ingredients and process into a pesto with the Kisag hand blender. Finally, season with salt and pepper to taste. Pour into glasses, seal well and refrigerate.

→ **TIP: Ideal for pasta, crostini, as a marinade for meat or a dip.**