

# Garlic Mustard Pesto

100g garlic mustard leaves

60g toasted walnuts or pinenuts

60g finely grated Parmesan cheese

1 tablespoon lemon juice

Fine sea salt and freshly ground black pepper

120ml extra-virgin olive oil

## Method

1. Pulse the garlic mustard leaves in a food processor with the walnuts, lemon juice, and a pinch each of salt and pepper.
2. With the motor running, slowly pour the oil through the spout.
3. Add the grated cheese.