



It's very early for Hazel Nuts this year. But what falls gets eaten here!

Ingredients:-

Hazel Nuts

Olive or Rice Husk Oil

Fresh Basil

White Wine Vinegar

Salt

Method:-

- (1) Put the nuts in the oven at 200C and roast for 10 minutes. This stops the Pesto going moldy.
- (2) Allow to cool and then batter with a rolling pin to get the nuts out of the shells. Do not hit your thumb, it hurts!
- (3) In a blender add all the ingredients and wuzz until it's reasonably fine grained.

I like Pesto with a bit of bite so I didn't wuzz it up as much as some folk might like.