

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 the 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.