Warrigal Greens Pesto

Made with native spinach and macadamia nuts. This is a great all-round pesto perfect for your cheese plates, pasta salads and fancy sandwiches.

Native spinach, or Warrigal greens, grow beautifully at the beginning of summer. It's a fantastic green to have in the garden.

Apologies for the measurements in this recipe it's an oldie but a goodie, one day I'll get around to weighing things properly. You can't go too wrong with quantities, the main this is you rinse and wring the greens out well – they hold a load of water – see method below).

INGREDIENTS

4	Big handfuls of fresh native spinach*
¾	Cup fresh basil leaves
½	Parmesan cheese shaved (nothing fancy)
½	Cup macadamia nuts
1	Teaspoon The Good Salt (or salt flakes)
1	Cup olive oil
	The juice from ½ a lemon.

METHOD

* Preparing your native spinach.
Blanch your leaves In a saucepan of boiling water for 1 minute (blanching them for a short time will keep the a colour in the leaves). Strain the leaves and run under cold water. Squeeze the excess liquid from the leaves – this can take some muscle. Your spinach is ready to use.

In a food processor add spinach, basil, nuts, cheese and half the olive oil. Blitz for 30 seconds. Add salt and lemon juice slowly and slowly add remaining olive oil. Blitz to your desired texture – some like it chunky some like it smooth. Leave for 10 minutes and then taste adjust the seasoning and lemon juice to your liking.

I make a big batch of this pesto and freeze it off in potions. When storing in the fridge make sure it has enough olive oil to keep the consistency.