

Fennel Top & Celery Leaf Pesto

Makes 2 small jars

🕒 15 minutes

Use herbs and vegetable leaves that are in season. This pesto can be made with any soft green herbs and vegetable leaves e.g. parsley, chervil, coriander, silverbeet, spinach, kale, rocket.



Ingredients

- 2 cups of garden greens (we used fennel tops, celery leaves and mint)
- 3/4 cup olive oil
- 3/4 macadamias
- 3 garlic cloves
- 2 tsp salt
- 1 1/4 cups finely grated parmesan cheese
- Extra olive oil to cover the top of the pesto

Method

1. Roughly chop the garden greens so that you have 2 cups in total of chopped greens.
2. Place all ingredients except the finely grated parmesan cheese in a blender, and pulse to combine, loosening the mixture with a spatula if it doesn't blend freely.
3. Place the finely grated parmesan cheese in a mixing bowl, and tip the blender mixture onto the cheese, ensuring you scrape down all the sides of the blender to remove all the mixture.
4. Fold all ingredients together gently and transfer the pesto to two small jars.
5. Pour olive oil over the top of the pesto. This will keep the pesto from oxidising and