



GRANARY OILS & WALNUTS

Walnut Pesto + Dressings

Walnut Pesto

Ingredients

- 50g basil leaves (50g wild garlic leaves)
- 3 cloves of garlic (can omit if using wild garlic leaves)
- 50g walnuts
- 50g parmesan cheese
- 50-150ml Walnut Oil (Cold Pressed Rapeseed Oil).

For a cheaper version use the wild garlic leaves and Rapeseed oil.

Method

With a pestle and mortar grind the leaves of choice with the garlic cloves, walnuts and a pinch of salt and pepper.

Add the finely grated Parmesan cheese and mix well.

Gradually trickle over and beat in the Walnut Oil until the consistency required.

Walnut Oil Dressing

- 4 tbsp Cold Pressed Walnut Oil
- 1 tbsp cider vinegar
- 2 tsp honey
- 1 tbsp chopped fresh chives.
- Salt & freshly ground pepper

Smoked Oil Dressing

- 6 tbsp Oak & Hickory Smoked Rapeseed Oil
- 2 tbsp cider vinegar
- 1 tbsp maple syrup
- 1 tsp Dijon mustard