**Leek Leaf Pesto**

* 5 tbsp leek green leaves, chopped super fine
* 6 to 8 tbsp rapeseed oil
* 3 cloves garlic, crushed
* ¼ cup pine nuts, or walnuts, or pecans or pistachios
* ¼ tsp sea salt
* 1-2 grinds of black pepper
* 1 lemon – (1 tbsp lemon juice) - optional
* 1 ½ cups basil leaves and stems, roughly chopped
* 3 tbsp chopped parsley leaves and stems, roughly chopped

**Method**

* Heat a little of the oil in a fry pan and gently sauté the chopped leek leaves over a medium to low heat for 2-3 minutes. Remove from the heat and set aside.
* Peel the garlic, and crush with a pinch of sea salt. Add to a food processor or blender and pulse until fine.
* Roughly chop the basil and parsley.
* Add the, basil, parsley salt, pepper, sautéed leek leaves, and nuts to the garlic and blend again.
* Drizzle in some of the oil – you will need some to bind the sauce and get it mixing to the right consistency.
* Season with salt and black pepper. Now taste, and keep adding a bit more oil or salt & pepper until you are happy with the taste and consistency.
* Add a squeeze of lemon juice at the end to give it a little zest, but it’s not essential. Will keep in the fridge for a week, more as long as it is submerged in oil.