

Watercress Pesto



Ingredients

- 1 large fat clove garlic, peeled
- 50g watercress leaves, thick stalks discarded
- 25g whole blanched hazelnuts
- 25g hard goat's cheese, grated
- 75ml extra virgin, cold pressed rapeseed oil
- sea salt flakes and fresh ground black pepper

Method

In a heavy pestle and mortar, drop in the garlic clove and some sea salt. Pound until the garlic is pureed.

Add the watercress and keep pounding, then add the hazelnuts and bash them until they are well broken down and combined with the watercress. The mixture should resemble a medium textured puree.

Tip in the grated goat's cheese and work in to the puree with the pestle. Drizzle, the rapeseed oil, a little at time, and work into the rest of the mixture. It's best to add the oil gradually so that you can control the consistency of the pesto more easily.

The end result should be relatively creamy in texture. If it's too thick, then add more oil.

Finish off with a good grind of fresh black pepper and stir in.