



Wild Garlic bread

Scotland's
Natural
Larder

Reconnecting People With Food From Nature



Wild Garlic Pesto Bread

Wild garlic is prolific, easy to identify and absolutely delicious.

INGREDIENTS

You will need:

- 55g (2oz) fresh wild garlic leaves
- 1 garlic clove, crushed
- 55g (2oz) toasted pumpkin seeds
- 25g (1oz) fresh watercress leaves
- 150ml (¼ pint) decent olive oil
- 4 tbsps freshly grated Parmesan
- 1 ciabatta loaf
- salt & freshly ground black pepper

METHOD

- Wash the garlic leaves very well and pat dry. Put the wild garlic, garlic clove, pumpkin seeds, a good pinch of salt, watercress and olive oil into a food processor and process in short bursts until thick, season with pepper, then beat in the cheese.
- Preheat the oven to 200°C / Fan 180°C / Gas Mark 6. Split the ciabatta horizontally and spread both cut sides generously with the pesto. Reassemble the bread and wrap loosely in foil. Bake for 10 minutes, open up the foil and bake for 3 minutes. Unwrap and slice to serve.
- Store remaining pesto in a pot with a layer of olive oil refrigerate until needed. Level the surface each time you use it, and recover with oil.
- Makes 1 Ciabatta

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