

## **Wild garlic pesto with rigatoni**

### *Ingredients:*

*100g wild garlic*

*100g basil*

*50g grated parmesan cheese*

*50g roasted pine nuts*

*Tablespoon white wine vinegar*

*Olive oil to bind it together – 3 tablespoons*

*Squeeze lemon juice*

*Salt and pepper*

### *Method:*

*Blend it all together – use food processor or just chop it up*

*You can put it into the cooked pasta that is warm and heat it up that way.*