
WILD GARLIC SALSA

Ingredients

Small bunch of wild garlic

Extra virgin olive oil

2 tbsp toasted pine nuts

1 tbsp drained capers

Method

1. Tear the wild garlic into a pestle and mortar and pound with a pinch of salt until you have a rough paste.
2. Add the pine nuts and capers, briefly pound to combine.
3. Pour in the oil and mix to a spooning consistency, adjust the seasoning.

