

CORIANDER PESTO

- 1 clove of garlic
- 1/2 cup of pine, almonds, cashews, or other nuts
- 1 cup packed fresh coriander leaves
- 2 tablespoons lemon juice
- 6 tablespoons olive oil

Put the coriander and olive oil in blender and process until the coriander is chopped.

Add the rest of the ingredients and process to a lumpy paste. (You may need to add a touch of hot water and scrape the sides of the blender.)

You can change the consistency by altering the amount of olive oil and lemon juice but keep the 3:1 ratio of oil to juice.

It freezes well, so several batches can be made at once – for small frozen batches freeze in a silicone (not plastic) ice cube tray.