



WINTER WALNUT PESTO

Trefethen

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### INGREDIENTS

½ cup extra virgin olive oil  
2 cloves garlic, cracked  
12 oz arugula, stems removed  
½ cup Trefethen walnuts, toasted  
¼ tsp grated nutmeg  
salt and pepper  
½ cup good quality  
parmesan cheese, grated

### PROCEDURE

In a saucepan on medium heat, cook the garlic in the olive oil for about five minutes, then set aside. In a food processor, loosely pack the arugula, add the walnuts, half the warm oil and garlic, then grind into a paste. Add all the nutmeg, then salt and pepper as desired. Add the cheese, any remaining arugula and the remaining oil and pulse to a paste.

This pesto is great on a toasted baguette with soup or as a sauce for pasta or chicken.