



## **Roasted Garlic, Cashew & Kale Pesto**

*Recipe by Val Brunton of The Sunflower Restaurant, Peebles  
[www.thesunflower.net](http://www.thesunflower.net)*

### **Ingredients**

200g Kale  
100g cashew nuts  
1 bulb roasted garlic  
600ml rapeseed oil or extra virgin olive oil  
100g grated parmesan  
2 tsp Maldon salt

### **Method**

Preheat the oven 180C gas mark 4

1. Place the garlic on to a tray and drizzle with oil and place in the oven and roast for 20 minutes.
2. While the garlic is in the oven place the cashews in a dry pan over heat for a few minutes until they just change colour, remove and set aside to cool. Remove the garlic from the oven and allow to cool until you can handle it - just squeeze the bottom and the garlic will come away easily. Place beside your cashews to cool.
3. Wash the kale under cold water and place in a colander - remove all the stalks and discard. Roughly chop the leaves and place into your food processor along with the cooled cashews and garlic.
4. Pulse until you have a breadcrumb consistency then add the parmesan, salt and the oil and mix well.

*Enjoy with pasta, bruschetta with roasted cherry tomatoes, topping for a savoury scone.*