

# Chestnut Pesto

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*The smooth, earthy flavour of the chestnuts makes for a delicious pesto when combined with basil, garlic and extra-virgin olive oil. Smear it onto paninis, serve it over pasta or use it to stuff chicken.*

## Ingredients:

100ml rapeseed oil  
50ml extra-virgin olive oil  
100g roasted chestnuts, peeled  
50g finely grated parmesan  
2 garlic cloves  
Small handful each picked mint leaves, basil leaves and parsley leaves

## Directions:

1. Place the chestnuts into a blender and pulse until finely chopped.
2. Add the mint leaves, basil leaves, parsley leaves parmesan and garlic. Blend again until finely chopped.
3. Whilst the blender is switched on, gradually pour in the oil until it is all in the blender. Blend for a little longer until you have a thinned, slightly runny pesto.

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