

Pesto with radish greens

1 Toast the chopped and skinned hazelnuts in a small pan over medium heat until golden brown and fragrant, then set aside. Peel and coarsely mince the garlic, then grate the cheese.

2 Cut off the leaves from the small red radishes (I didn't use the thicker stems) and wash them thoroughly under cold water as they tend to be quite sandy. Throw in a salad spinner until dry or pad dry on some paper towel.

3 Put radish greens, toasted hazelnuts, grated cheese, a pinch of salt and black pepper as well as about 3/4 of the rapeseed oil into your kitchen blender and briefly blend until the pesto reached your desired consistency (of course you can also use a mortar). Add more rapeseed oil, depending on how saucy you want the pesto to be, then season to taste with more salt, pepper or grated cheese. Keeps in the fridge (always keep the surface well covered with oil) for several days.



Pesto with radish greens

Recipe source: own creation, inspired by Anke

Active time: ~15 minutes

Ingredients (yields ~175g):

- *
- * 40g radish greens (from organically grown small red radishes)
- * 1 garlic clove
- * 25g chopped hazelnuts (without skins)
- * 40g Grana Padano
- * coarse sea salt
- * freshly ground black pepper
- * 80-100 g rapeseed oil
- * serve with mozzarella di bufala, on crostini or pasta