Phenomenal Cookeroos

Season: Spring/Summer
Type: Condiment
Difficulty: Easy
Serves: 1 cup
Recipe source: taste.com-----Super food ideas

<table>
<thead>
<tr>
<th>Equipment:</th>
<th>Ingredients:</th>
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<tbody>
<tr>
<td>Chopping board</td>
<td>1 ½ cups firmly packed mint leaves</td>
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<tr>
<td>Knife</td>
<td>½ cup slivered almonds</td>
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<tr>
<td>Bowls</td>
<td>2 cloves garlic</td>
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<tr>
<td>Cup measures</td>
<td>½ cup olive oil</td>
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<tr>
<td>Scales</td>
<td>60 grams parmesan cheese</td>
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<tr>
<td>KitchenWhiz</td>
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<tr>
<td>Spatula</td>
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What to do:

- Peel garlic and place in whiz along with mint leaves and almonds
- Whiz until almost smooth
- Add oil slowly and process until all is used
- Transfer mixture to a bowl
- Finely grate parmesan cheese and add to mixture
- Season with salt and pepper
- Stir until well combined

*This pesto is delicious used as a rub on lamb.*

*Store in a jar covered with a thin layer of olive oil in the fridge for 3 months.*