

Jo's Honey Brown Mushrooms and Ashbolt Olive Oil Pesto

Provided by Jo Fenn Smith

Ingredients

2 bunches Italian parsley (flat leaf)

1 bunch basil

Your own beautiful olive oil

Approximately 6 cloves of medium sized garlic.

1 cup Parmigiano Reggiano, or Grana Padana

1 cup pistachio nuts (roast slowly and add at the end). I buy them already shelled. Add to mixture at the very last.

Sea salt and freshly ground black pepper.

Strip basil and Italian parsley from stems, put in food processor with crushed garlic. Add ASHBOLT Olive Oil, follow this with parmigiano, salt and pepper and lastly nuts. Be careful not to over-process leaves and nuts. Always add plenty of oil, it should cover the herb leaves.

Put in screw-top jar in fridge. At the end I clean the processor by adding oil and a touch of balsamic vinegar or red wine vinegar and making a dressing, it is all too good to waste.

Top 6 large mushrooms with enough of the pesto to cover

Add homemade toasted breadcrumbs

And more parmesan on the top. (I always keep grated Parmigiano Reggiano in the fridge ready to use on any dish).

The best way to cook these is in a slow oven to let the flavours really immerse.