

RED CHICORY WITH PECAN AND KALE PESTO

Serves 20 as a canapé

INGREDIENTS

- 1 Head Red Chicory
- 1 Small Bunch of Kale, thick ribs removed
- 100g Pecans
- 1-2 Tablespoons Lemon Juice, to taste
- 1 medium-to-large Clove of Garlic
- A Pinch of Fine Sea salt
- 100ml Extra Virgin Olive Oil
- 75g Grated Parmesan

METHOD

1. In a food processor, combine the kale, pecans, lemon juice, garlic, and salt. Blend until the kale and pecans have broken down into small pieces.
2. Trim the base of the red chicory, separate the leaves keeping them whole and wash thoroughly.
3. While running the blender, drizzle in the oil. Process until the pesto reaches your desired consistency, stopping to scrape down the sides as necessary. Then add the cheese and process briefly to combine.
4. Top the chicory with the pesto and serve.

