



Nick Ray's

Wild Garlic Pesto



Illustration by Nick Ray

Background

Nicholas Ray is Reader Emeritus in Architecture at Cambridge University and an Honorary Visiting Professor in Architectural Theory at the University of Liverpool. His work, through his practice, Nicholas Ray Associates/NRAP, situated in Covent Garden, Cambridge, will be familiar to many in Cambridge as it includes the Quayside Development and major additions to the Department of Chemistry. His publications to date have concentrated on studies of 20th century architects (Alvar Aalto, 2005 and Rafael Moneo, 2015, both with Yale University Press), and more theoretical work (Architecture and its Ethical Dilemmas, 2005 and Philosophy of Architecture, 2014).

🕒 **Prep time:** 15 mins

🕒 **Cooking time:** na

📖 **Difficulty:** Easy

🍽️ **Serves:** 2 - 4

🔥 **Course:** Side

You need to know

If you're going to forage wild garlic you need to know that Lily of the valley is a poisonous plant that can be mistaken for wild garlic. Its flowers are bell shaped and all grow off a single stem, whereas wild garlic's flowers resemble an exploding star shape with many small, white, straight petals in a bunch, all on individual stems. Each plant also likes different types of soil. Wild garlic prefers damp, wet, shady woodland; lily of the valley meanwhile likes drier, more exposed ground. What's more, while wild garlic is around between April and May, lily of the valley arrives May to June. Wild garlic has a strong smell, while lily of the valley has none.

You will need

A blender

Ingredients:

1	handful	Wild Garlic	
1	tbs	Nuts	You choose
2	tbs	Cream cheese	
2	'glugs'	Olive oil	
1	zest & juice	Lemon	
		Salt and Pepper	According to taste

Method

- 1 Put all of the above ingredients in a blender and pulse until it reaches the consistency you prefer
- 2 Add salt and pepper to taste
- 3 Enjoy on pasta, or on toast, or just from the spoon