



Coriander Pesto

I love classic basil pesto Genovese. Pesto means ‘pounded’ – the same as Provençal pistou – so when I had a couple of bunches of coriander leftover in the fridge I wondered what other ingredients might be added for a tasty coriander pesto. I looked to Mexico for inspiration given the Mexican love of coriander (called cilantro there and in the USA) and came up with this tasty combo. Add a little more chipotle or green Tabasco sauce if you like a stronger chilli kick.

Makes about 1 cup



INGREDIENTS

- ¼ cup cashew pieces, chopped (40g/1½oz)
- 2 cloves garlic, crushed
- 2 teaspoons salt flakes, or more to taste
- 1 teaspoon ground coriander
- ½ teaspoon ground cumin
- ½ teaspoon ground chipotle
- ½ cup extra virgin olive oil (125ml)
- 2 bunches coriander, washed and dried (about 120g/4oz whole)
- 1½ tablespoons lime juice, or more to taste (30ml)

METHOD

1. Blitz cashews, garlic, salt, coriander, cumin, chipotle with a stick blender to grind as finely as possible.
2. Add half the oil and blitz into a paste.
3. Roughly chop coriander stems and leaves (freeze the roots for curry paste).
4. Add them to the paste with the remaining oil and blitz as finely as possible.
5. Taste and add lime juice and more salt if needed.