**Soorick** (Sheeps Sorrel) **Pesto**

**(recipe from: RAW: recipes for a modern vegetarian lifestyle by Solla Eiriksdottir)**

Makes 175ml

50g Sooricks (washed and drained)

What is a soorik? Always be sure what you are eating before you put it in your mouth: <https://wildplantguide.com/foraging-common-sorrel-and-other-docks/>

30g cashew nuts (roasted) - pine nuts and almonds also work well

1 clove of garlic

½-1 tsp sea salt (ground)

1 tsp of lemon juice

75-100ml olive oil

Put all in ingredients in the food processor and blend well. Can be stored in the fridge for up to 10 days in an airtight container.

Added to boiled pasta, sandwiches, on oatmeal scones, bannocks…. anything really ☺