



garlic scapes, those elegant swirls and seedpods that develop atop hard-neck garlic stalks in June.

**SCAPES PESTO:**

- 6-7 garlic scapes, chopped
- approx. 1 c. olive oil
- 1 c. grated parmesan or asiago cheese\* (The latter tastes best.)

We used a mini-chopper to combine the scapes and olive oil, which turned a brilliant, if watery-looking, green. We blended this by hand with the fresh-grated (hard) mozzarella and poured it over angel-hair pasta, which we then garnished with toasted pine nuts, olives, and fresh tomatoes.

Garlic scape pesto apparently freezes well.

AA note: 2<sup>nd</sup> time made and then added 1/2c-ish to approx 1.5c of heavy cream with diced sun-dried tomatoes which had been simmering in medium saucepan for 15 minutes. Added a little salt to taste after adding the pesto. Continued to simmer until thickened slightly.

## **Garlic Scape Pesto**

Thursday, June 08, 2006

### **GARLIC SCAPE PESTO**

#### **PG TESTED**

It's with trepidation that I take Brandy Stewart's recipe and try to make it work -- I can just imagine a chef of her caliber laughing at this amateur's translation. It was delicious, though.

- 20 fresh garlic scapes
- 2 cups Campo de Montalban cheese, grated
- 1 1/2 cups hazelnuts
- 2 cups safflower oil
- 1/2 cup good white wine, optional (an addition from my wife)
- Salt and pepper to taste
- 1 pound pasta (I prefer linguini)
- Drizzle of olive oil to finish

**Add** scapes, cheese and nuts to a food processor and begin to process while adding the safflower oil and wine a little at a time until you have reached desired thickness. Pesto can be served in a variety of consistencies, from very thick to rather thin, depending on preference.

**Blend** until paste-like, then season to taste with salt and pepper and mix well. Bring water to boil in a large pot, add pasta and cook until al dente.

**Add** pesto to the pasta and finish with a drizzle of good extra-virgin olive oil.

*-- Adapted from Brandy Stewart, Kaya Restaurant, Strip District*