



COOKING PASSION SINCE 1877

WILD GARLIC OIL



300 ml jar

INGREDIENTS

200 gr fresh wild garlic leaves
80 ml grapeseed oil

PREPARATION

Place wild garlic leaves in a bowl, pour boiling water and immediately put in a sieve to drain off. Rinse with cold water and drain off again.

Blend wild garlic with grapeseed oil until smooth.

Season with salt and pepper and fill into a screw-top jar.
Keep refrigerated and use within one week.

