Shiso Pesto

- 40 large shiso leaves
- 100g rocket (wild or salad variety)
- 40g almonds – coarsely chopped
- 1 clove of garlic
- 100ml olive oil (or less if you prefer)
- Salt as seasoning.

Blitz all the ingredients except the salt in a food processor, scrape the leaves down the sides as you go to get an even paste. Try and stop processing before the pieces of leaf lose all identity, don't let it become a smooth paste.

Season with salt if you wish and transfer to a small bowl. The pesto will keep well in the fridge for a day or so if you cover with a cm of oil.

Try experimenting with the quantities of shiso and rocket, and also the addition of lemon juice to get some varying flavours!