**Fennel Walnut Pesto/Spread**

½ cup raw walnuts

½ cup Parmesan cheese\*

2 small or 1 large fennel bulbs, trimmed & cored

1/3 cup olive oil

Salt

(These amounts are a rough guess, you have to see what it takes of each for flavor and to form a pesto consistency)

\*The quality of the Parmesan cheese makes this dish. Imported, good quality is highly recommended.

DIRECTIONS:

Chop fennel very finely in a food processor.

Add walnuts and cheese and process to mix with fennel, then add olive oil until a nice pesto is formed.

Check for whether salt is needed (as Parmesan tends to be salty).

Place in a jar & immediately cover with a thin layer of olive oil.

Keeps for up to a week or more, especially if you keep adding a tiny layer of olive oil to the top.