

# Grow your own pesto herbs.



Growing your own pesto is the most delicious and rewarding gardening job you can take on in Summer. Pesto herbs are incredibly lush, easy to grow in pots, garden beds, containers, windowsills or hanging baskets and work well in most gardens with sunny positions.

Pesto is made from green herbs combined with garlic, parmesan or pecorino cheese and olive oil. You can add nuts such as pinenuts, pumpkin seeds or sunflower seeds and omit the cheese, swapping for a little seasalt if you are dairy free.

Herbs that work well are:

- **Basil:** Can be grown from seeds or seedlings from the start of Summer. If you harvest it often (as soon as you see the flowers form) you can expect to have continual crops for many months until March or April. Basil needs a good sunny spot and excellent drainage. It grows well in a wicking bed designed planter box to keep the moisture in and drainage up. Basil is the classic pesto ingredient.
- **Parsley:** Grows well from seeds. This is a great plant to start your seed saving journey with. Collect the seeds from end of season plants and keep dry until ready to plant the following season. Parsley likes part shade or full sun. It grows well all year round as long as there is no frost. If you have a frost prone garden, move it closer to the house where it is protected during Winter months. Parsley combines well with sunflower seeds, lemon, salt, olive oil, garlic and pecorino.
- **Lemonbalm:** Is basically a weed once you introduce it to your garden. Grow it next to your mint or peppermint. It is very fragrant and will grow anywhere in the garden as long as it has access to some sun. It will be prolific over Summer and then die back to produce smaller leaves for a while, before shooting off again. It adds a wonderful sweetness and lemony tang to pesto. Lemonbalm combines well with basil, olive oil, lemonjuice, garlic