PARSLEY PESTO

Makes about 1¼ cups

Ingredients

1 cup extra-virgin olive oil
1 cup packed continental (flat-leaf) parsley leaves
⅔ cup capers, drained, plus 1 tablespoon for garnish
1 tablespoon packed oregano leaves
1 tablespoon white wine vinegar
½ teaspoon crushed red chilli flakes
2 anchovy fillets in oil, drained
2 cloves garlic
Salt and freshly ground black pepper, to taste

Method

Process the oil, parsley, capers, oregano, vinegar, chilli flakes, anchovies and garlic in a food processor until a sauce forms. I like to keep some of the parsley leaf obvious in the finished sauce, so I resist processing too far. Season with salt and pepper. Use on toasts, garnishing with extra capers, or stir through freshly cooked pasta.