

## Basic Garlic Scape Paste

### Ingredients (for approximately 3 cups)

4 cups washed and sliced garlic scapes, tough tips removed  
1 cup almonds; blanched and chopped  
1 1/3 cups extra virgin olive oil  
Salt to taste, or omit

Place all ingredients, except the oil, in a food processor or blender jar; pulse two or three times, and repeat, checking the mix in between. Continue, pushing the larger pieces to the bottom in between pulses, until a very fine grain is obtained; switch to continuous blending, and pour oil slowly to incorporate all ingredients into a paste. Transfer to containers with lid; it may be kept in the refrigerator for one week, or stored in the freezer. For storing, it is a good idea to pour a little olive oil on top of the paste; it will form a film and help preserve the flavours (see photo):



To prepare a pesto from here, process one cup of the basic paste with 1/4 cup pine nuts, 1/4 cup grated Parmigiano-Reggiano cheese, and a few fresh basil leaves.

Garlic is a common aromatic in many Mexican sauces with pumpkin seed, so this basic paste, with a mild garlic flavour and a bright green shade, is the perfect taste and colour booster for a pumpkin seed paste.

## Garlic Scape Paste with Pumpkin Seed

### Ingredients (for approximately 1 1/4 cups)

1 cup basic garlic scape paste  
1/4 cup shelled pumpkin seed, preferably roasted and unsalted  
4 tbsp water  
Salt to taste, or omit

Place the pumpkin seed in a spice/seed grinder, and pulse until pulverized (a mortar and pestle may be used, instead). Mix the ground pumpkin seed with the water, adding a few drops at a time, to form a paste, then mix with the basic garlic scape paste. Continue mixing until uniform; the resulting paste still has a vibrant green tone from the garlic scape (some speckles are still visible, below), with the added texture and flavour from the pumpkin seed (see photo):



This paste may be used to prepare different sauces, with a fusion flare, such as Yucatán inspired enchiladas (*papatzules*), or garlic scape *pipián* (recipes in [mysliceofmexico.ca](http://mysliceofmexico.ca)).