



ESTABLISHED 1983

WONDAREE RECIPES

MAKES ABOUT 1 1/2 CUPS OF PESTO

WONDAREE MACADAMIA PESTO

INGREDIENTS

3/4 cup of Wondaree macadamia nuts (whole or chips)

2 1/2 cups young basil (packed)

4 garlic cloves, chopped

1 cup parmigiano-reggiano cheese, freshly grated

1/2 lemon, juiced (only fresh please)

1/4 cup of good quality extra virgin olive oil

1 teaspoon sea salt

METHOD

Preheat oven to 140°C, fan-forced and toast the macadamias for 20minutes.

In a food processor, chop the macadamias, basil, garlic and parmigiano until finely minced. Pulse in the lemon juice, olive oil and add salt to taste. The mixture should be pureed, but retain some texture.