

Pesto Sauce (Vegan)



Ingredients:

- 1 cup fresh sweet basil leaves
- 1 cup macadamia nuts
- 4 cloves of garlic
- 1/2 cup nutritional yeast
- Juice of 1 lemon
- 3/4 cup extra virgin olive oil
- Himalayan salt
- 1/2 tbs honey (optional)

Method:

1. Preheat oven to 150°C (reduce heat if using a fan assisted oven).
2. Roast macadamia nuts on a tray until golden brown (approx 15-30 mins).
3. Allow nuts to cool completely before using.
4. Place ingredients in a food processor in the following order: basil, macadamia nuts, garlic, yeast, lemon juice and 1/4 of the olive oil.
5. Blend, adding remaining oil slowly as you blend, until pesto is smooth.
6. Add salt to taste and honey if desired.
8. Store pesto in an air-tight glass jar for up to one week.
9. Add extra olive oil as needed to keep pesto moist and smooth.

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