



Australian Tropical Bushfood Orchard

Lemon Aspen & Macadamia Pesto

- cup coarsely chopped blanched almonds
- cup coarsely chopped macadamia nuts
- 2 large cloves fresh garlic
- 3 packed cups fresh basil leaves (no stems)
- cup packed fresh chopped parsley
- cup fresh grated parmesan cheese
- cup good olive oil
- cup melted butter
- 1 tbs Lemon Aspen *powder*
- Salt and native pepper to taste

Combine everything in a blender and work into a smooth paste.

Toss through hot drained pasta and eat immediately or store and serve as a dip with crackers.

Extra amounts can be stored in the freezer until required.

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