Phenomenal Cookeroos

Rocket and Macadamia Pesto

Season: Spring/Summer
Type: Condiment
Difficulty: Easy
Serves: 1 cup
Recipe source: taste.com

Equipment:
- Baking tray
- Chopping board
- Knife
- Bowls
- Cup measures
- Scales
- KitchenWhiz
- Spatula

Ingredients:
- 50 grams rocket
- 1 cup macadamias
- 1 tablespoon honey
- 1 cup flat leaf parsley
- 100 grams parmesan cheese
- 2 cloves garlic
- 1 small red chilli
- ¼ cup olive oil

What to do:

- Preheat oven to 180*c
- Place macadamias onto the baking tray and roast for 10 minutes
- Wash and pick off parsley leaves until you have 1 cup
- Peel garlic
- Deseed chilli
- Place all ingredients except oil into the kitchen whiz
- Blend until all ingredients are combined
- Slowly add the olive oil and mix until paste like
- Place in a bowl and chill until ready to serve

*Store in a jar covered with a thin layer of olive oil in the fridge for 3 months.*