

A DELICIOUS RECIPE DONATED BY

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**homemade macadamia nut Pesto
with local lions mane and moringa!**

5 cups of basil

1/2 cup of parmesan cheese

3/4 cup of olive oil

1 1/2 tablespoons of garlic (minced)

1/2 cup macadamia nuts

2 tablespoon moringa

2 tablespoons lions mane

salt and pepper to taste!

Place basil, nuts, garlic, and cheese in the bowl of a food processor.

Process until leaves and nuts are finely chopped.

With the machine running, add olive oil in a slow, steady stream.

Season to taste with salt and pepper.

Makes 3-1/2 cups.