

## Ingredients

- 100 g frozen peas
- 1 clove of garlic
- 2 sprigs of fresh basil or mint
- 30 g macadamia nuts
- 100 ml olive oil
- 1 teaspoon lemon juice
- Optional
  - 30 g Parmesan cheese ,  
plus extra for grating



## Method

1. Thaw peas by pouring warm water over them in a sieve
2. Place nuts in a blender and blitz until grainy/chunky
3. Add other dry ingredients (incl peas) and half of the olive oil
4. Blitz for a few seconds
5. Add more oil and blitz sparingly – repeat until desired consistency
6. Finely grate in the Parmesan, and add about 2 tablespoons of extra virgin olive oil – enough to give you a spoonable consistency
7. Place in a jar and refrigerate or freeze