

SUN-DRIED TOMATO PESTO (*Makes approx 375ml*)

- 1 cup sun-dried tomatoes (+/- 70g)
- 1 cup tomato purée
- ½ cup cold-pressed oil (sunflower or olive oil)
- 2 tsp dried basil
- 1 tsp dried origanum
- 1 tsp Mary-Ann's Garlic & Herb Salt
- ½ tsp Bev's Sattvic Spice
- ½ tsp agave nectar (or honey)
- ½ tsp fresh lemon juice
- Fresh chillies (optional)

Blend all ingredients in a food processor until creamy, and still a little chunky. If you like it hot, add chillies to half the mixture or the whole lot. This sauce will keep in the fridge for about a week; ensure a layer of oil covers the pesto; if it starts to grow fuzz then it's time to make more (throw out the fuzzy lot).

Notes:

- *Freezing: it is best to freeze in small containers and will keep in the freezer for about 4 months.*
- *This pesto is very concentrated which makes it perfect for Polenta Pizza*
- *Bake; however you may like to mix the pesto with olive oil for a more liquid sauce for using on pasta, baked potato, quinoa, rice etc.*
- *Sun-dried tomatoes: if your blender or food processor motor & blade are not powerful, you may need to pre-soak the sun-dried tomatoes in warm water for 5 - 10 minutes before blending - maybe longer; Magimix blenders or food processors do the job just fine. Another option is to "soak" the tomatoes in the food processor with all the ingredients for 10 minutes before blending (possibly longer?). You will know what works best for your machine.*