
Crumesan for the “pura vida” lasagna

GARNISHES

Preparation time: 5 minutes

Cooking time: none

Yield: 150 g or 1 cup

Ingredients	Amount		Method
	Metric	Imperial	
Brazil nuts	140 g	1 cup	In food processor, combine all ingredients and blend briefly by pulsing to produce a ground but crunchy texture. Keeps for 2 weeks in the refrigerator in an airtight container.
Garlic	To taste		
Sea salt			
Ground black peppern			

Macadamia ricotta cheese for the “pura vida” lasagna

GARNISHES

Preparation time: 10 minutes

Cooking time: none

Makes: approx. 350 g (1 ²/₃ cup)

Ingredients	Amount		Method
	Metric	Imperial	
Macadamia nuts	220 g	1 ¹ / ₃ cup	In food processor, reduce macadamia nuts to small pieces.
Lemon juice	30 ml	2 Tbsp.	
Water	80 ml	¹ / ₃ cup	Add remaining ingredients and blend for a few seconds to form an emulsion. The cheese will turn white and creamy with small crunchy pieces of nut. Keeps for 2 weeks in the refrigerator in an airtight container.
Sea salt	2.5 ml	¹ / ₂ tsp.	
Ground black pepper	To taste		
Garlic			