



Macadamia Dressing

Featuring Hawaiian Macadamia Oil

Compliments of Executive Chef Taylor Ponte

- 1/4 cup Macadamia nuts
- 1ea avocado, Peeled
- 1ea egg
- 2ea garlic cloves
- 1 bunch cilantro
- 1 cup Hawaiian Macadamia oil
- 1 cup canola oil
- Lime
- Salt

- Combine avocado, egg, garlic, cilantro, and Macadamia nuts; puree until smooth. Slowly add oil and puree until desired consistency. Season with lime juice and salt to taste (if you prefer a thinner dressing, add some water and adjust seasoning).

“The Hawaiian Macadamia oil by Maiden Hawaii Naturals is rich and nutty; it’s great as a marinade or in a vinaigrette.”

– Executive Chef Taylor Ponte
‘Aipono Chef of the Year, 2020
Co-Founder,
Kamado Private Dinners & Pop Ups



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