



Sunflower Pesto

Featuring Maui Sunflower Oil

Compliments of Executive Chef Taylor Ponte

- 1 cup sunflower seeds
- 3 TBS white balsamic vinegar
- 2 ea garlic clove
- 1 cup basil
- 1 cup parsley
- 1/2 cup Maiden Hawaii Naturals Maui Sunflower oil
- 1/2 cup parmesan cheese

- Combine all in blender until smooth.

“This oil reminds me of Spring. It has a nutty flavor, finishes nice and round with high aromatic notes of alfalfa. It has a great smoke point and is versatile to cook with. I love that it’s from Maui and it’s sustainable.” – Chef Taylor Ponte

Executive Chef Taylor Ponte was named Maui’s 2020 Chef of the Year by Maui No Ka Oi Magazine at the ‘Aipono Awards. A graduate of Maui Culinary Academy, he worked alongside Chef Alan Wong, Chef Jonathan Mizukami, and Chef Jeff Scheer prior to becoming the Executive Chef at The Mill House. He is also the chef/owner of Kamado Maui, offering private and pop-up culinary events. Ponte grew up on the island of Maui, alongside farmers he now works with, and showcases locally sourced ingredients that make his food so uniquely Maui.



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