



# 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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Recipe compliments of Chef Taylor Ponte  
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# 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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