

NYBG

EDIBLE ACADEMY
JUNETEENTH WEEKEND

TOASTED MATCHA WAFFLE

By Pierre Serrao of Ghetto Gastro

Ingredients

For the Pesto

- 150g basil leaves, picked
- 80g parsley leaves, picked
- 100g pine nuts
- 100g pistachio
- 350ml extra virgin olive oil
- 11g sea salt

For the Garnish

- 1 cup fresh or frozen peas
- Olive oil, on hand
- 1 lemon
- 1 x Foragers Sour Cream or vegan sour cream of choice
- To garnish: fresh herbs and edible flowers



Instructions

Prepare waffles according to instructions. Add a handful of greens/herbs into our waffle mix before making the waffles. To prepare the pesto, blend all listed ingredients, adding olive oil a little at a time until all ingredients are fully blended. Blanch the peas in salted water at a boil (20 seconds). Remove from water. Toss with pesto. Serve on the waffles with sour cream; garnish with fresh herbs and edible flowers.