



Served with Mamie's Crackers

Dill Nut Cheese



This recipe contains basic information. Please view the teaching video for essential techniques to execute this recipe perfectly. **The ingredient weights below supersede those specified in the video.**

Total	Qty	STEP 1
	90 g	Water, purified
140	50 g	Lemon juice, cold-pressed or hand pressed
170	30 g	Celery, diced
185	15 g	Onion, diced
282.5	97.5 g	Almonds, sprouted and dehydrated
320	37.5 g	Macadamia
323	3 g	Garlic, fresh
	~ g	Ground peppercorns – 4 turns of grinder or 1/8 tsp
	~ g	Himalayan salt – 1/2 tsp
Total	323 g	

1. Blender jar on scale, weigh ingredients
2. Blend until smooth
3. Pour mixture in a shallow bowl

Total	Qty	STEP 2
	10 g	Fresh or frozen dill, mince dill before freezing
Total	333 g	

1. Place bowl on scale, weigh dill
2. Hand mix
3. Refrigerator 2 weeks, frozen 3 months

Bon Appétit!

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