

## Barramundi & Macadamia Pesto Delight



Experience the exquisite taste of native Australian flavours with this Barramundi & Macadamia Pesto recipe.

**SERVES 2 | PREPARATION 1hr | COOKING 45MIN | SKILL LEVEL MID**

### Ingredients:

- 2 large Barramundi fillets
- Salt Bush for rubbing on the flesh.
- Fry Barramundi for approx. 5 mins or until cooked through. Avoid overcooking. Cool.

### Pesto Sauce:

- 2 tbsp. olive oil
- 3 cloves garlic – crushed and diced.
- [Salt Bush](#) and [Pepperberry](#) to taste
- 130 gm Sundried tomato, chili, & pine nut pesto
- 3 tbsp [Macadamia Nut Butter](#)
- 100 ml cooking cream
- 3 shallots – chopped.

**Cook's Notes:** Place the cooked Barramundi in a frypan with olive oil, garlic, salt, and pepper. Cook over medium heat until the fish starts to shred. Mix with pesto and Macadamia Nut Butter until the fish is fully shredded and blended with the sauce. Add cream and shallots, heat over medium to low heat until thoroughly warmed.

Serve over a small mound of baby salad leaves and baby spinach dressed with your choice of homemade salad dressing. Top with barramundi and pesto sauce and serve with rice or noodles on the side—garnish with crushed macadamia nuts.

### Native Ingredients:

- Salt Bush
- Pepperberry
- Macadamia Nut Butter