

# Raw lasagne with walnut pesto

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## Raw lasagne with walnut pesto

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### Ingredients (serves 2)

- 1 medium zucchini, sliced thin, lengthways
- 1 tomato, sliced thin
- 1 cup of tomato sauce (see below)
- Walnut Pesto (see below)
- Walnut Crumbles (see below)

### Tomato Sauce ingredients

- 1 small clove garlic
- 1 cup semi-dried tomatoes
- ¼ cup olive oil
- Juice of ½ lemon
- 4 soft and pitted raw dates
- 2 tbsp water (if needed)
- 1 tsp chopped oregano or thyme

Blend to a paste in a food processor.

# Raw lasagne with walnut pesto

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## Walnut Pesto ingredients

- 1 clove garlic
- 1 bunch of basil picked off the stems
- 1/3 cup olive oil
- 1/2 cup walnuts
- Juice from 1/2 lemon

Blend in a food processor until a paste is formed.

## Walnut Crumbles ingredients

- 2 cups walnuts
- 1 tsp oregano
- 1 tsp thyme
- 1 tsp marjoram
- 2 tbsp Shoyu soy sauce
- Pepper to taste

Place all ingredients in food processor and blend till a coarse crumb is achieved.

## Method

Place a layer of zucchini on a plate. Top with cherry tomato pulp, fresh tomato slices and walnut pesto.

Top with a layer of zucchini and layer with tomato pulp and pesto again.

Sprinkle top with walnut crumbles.

Photo credit: Trupp Cooking School

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