



*a place that changes you*

**TUATAHI**

# Waiti

Waiti is one of the stars that rises with the cluster. She watches over the freshwater. The rivers. The lakes. The wetlands. These waterways connect us to one another. Which is why it's important to mark her rising by connecting to those around us. The people who make us special. The people who we're thankful for.

Show your thanks to all that Waiti does by prepping a kōwhitiwhiti pesto to share with loved ones.



# KĪNAKI Kōwhitiwhiti

WATERCRESS PESTO

**SERVES**

UP TO 15 PEOPLE

**PREP TIME**

15 MINUTES

## INGREDIENTS

200g kōwhitiwhiti/  
watercress  
Large handful fresh  
basil leaves  
2 garlic cloves  
150g parmesan, grated  
200ml olive oil  
1 lemon, grated zest  
100g toasted pine nuts

## METHOD

In a food processor whizz together the kōwhitiwhiti, basil leaves, garlic, parmesan, oil, the grated zest and pine nuts.

Season to taste with a generous pinch of salt and black pepper.