



KIWI RECIPES

Our Favourite Recipes for Our Favourite Plants

RECIPE NAME Rose Hip Infused Jojoba **MAKES** 1 cup

CATEGORY Cosmetic **PREP TIME** 10 minutes **COOK TIME** 4-8 hours

MY RATING



VEGETARIAN

VEGAN

RAW FOOD

SUGAR FREE (uses natural sugars)

GLUTEN FREE

DAIRY FREE

INGREDIENTS

1/2 cup fresh rose hips
1 cup jojoba oil

DIRECTIONS

1. Preheat oven to 110F degrees.
2. Using a sharp knife, carefully cut off the blossom and stem ends of the hips.
3. In a colander, rinse hips to wash away any remaining debris.
4. Allow the hips to air dry or gently pat down with paper towel.
5. Using a food processor, pulse the rose hips approx 1-2 minutes to help release the inner oils.
6. Move the rose hip pulp to a small oven safe casserole dish.
7. Pour the jojoba oil over the rose hip pulp, stir and place in the oven to bake for a minimum of 4 hrs.
8. Once oil has finished baking and has cooled to room temperature, strain the mixture through a fine mesh cheesecloth or paper coffee filter to remove all impurities.

STORAGE

Store in a dark air tight container in a cool, dry and place.

MY NOTES
