

45 minutes

Makes 2-3 cups

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Ingredients:

- 3 cups (500g) raw unsalted giant peanuts
- 1 tsp (5ml) salt
- ⅓ cup (80ml) avocado oil

Method

1. Arrange nuts in a single layer on a baking tray.
2. Roast at 180°C for 30 minutes, tossing from time to time, until golden.
3. Place roasted nuts in a food processor and blitz until finely chopped.
4. Add salt and blitz until mixture begins to clump.
5. Add oil in a steady stream while the machine is running until mixture becomes creamy.
6. Spoon warm nut butter into a sterilised jar and knock out air bubbles.
7. Set aside to cool.
8. Cover with a little oil and store in the fridge.

Good idea: Add soy sauce, ginger and a little stock for a cheat's satay sauce