45 minutes Makes 2-3 cups Share with friends Share on facebook Share on twitter Share on pinterest Share on whatsapp Share on email Ingredients:

- 3 cups (500g) raw unsalted giant peanuts
- 1 tsp (5ml) salt
- <sup>1</sup>/<sub>3</sub> 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