



PISTACHIO + WHITE CHOCOLATE BUTTER

INGREDIENTS:

180G RAW SHELLLED PISTACHIOS (UNSALTED)

90G GOOD QUALITY WHITE CHOCOLATE

1.5 TSP VANILLA EXTRACT

METHOD:

PREHEAT OVEN TO 160 DEGREES CELSIUS AND LINE A SMALL TRAY WITH BAKING PAPER. PLACE THE PISTACHIOS ON THE TRAY AND PLACE IN THE OVEN FOR 5-10 MINUTES OR UNTIL LIGHTLY GOLDEN AND FRAGRANT.

TIP THE PISTACHIOS INTO THE BOWL OF A FOOD PROCESSOR AND ADD THE WHITE CHOCOLATE. BLITZ THE PISTACHIOS UNTIL FINE CRUMBS FORM, THEN ADD THE VANILLA EXTRACT WHILE THE PROCESSOR IS RUNNING. CONTINUE TO PROCESS THE PISTACHIOS UNTIL A SMOOTH PASTE FORMS - THIS WILL TAKE BETWEEN 10-20 MINUTES DEPENDING ON HOW POWERFUL YOUR FOOD PROCESSOR IS. SCRAPE DOWN THE SIDES OF THE BOWL TO ENSURE THE PISTACHIOS PROCESS EVENLY. ONCE READY BUTTER CAN BE STORED IN AN AIRTIGHT CONTAINER IN THE FRIDGE.

MAKES APPROX. 285G