TAYLOR & COLLEDGE

Homemade Vanilla Pistachio Cream



Preparation: 10 mins
Portions: 4 Portions

Ingredients

For the cream

250 g Pistachios
2 tbsp Taylor & Colledge Vanilla Bean Extract
pinch Salt
100 g Almonds
80 g Granulated Sugar
60 g Coconut Oil

Preparation

1. In a food processor, add the raw pistachios and almonds. Blend until they start to form a paste, scraping down the sides as needed. Keep blending unitl the consistency is like peanut butter (this might take up to 10 minutes, depending on your food processor).
2. Once the nuts are ground into a fine paste, add the vanilla extract and salt. Blend until well combined.
3. In a small pot, add the cocoa butter (or coconut oil) and sugar until fully liquid and the sugar has dissolved.
4. Pour the melted cocoa butter into the food processor with the nut mixture and blend until smooth and creamy. If the mixture is too thick, you can add a little more melted cocoa butter to reach your desired consistency.
5. Once smooth, transfer the pistachio butter to a jar or container. Store in an airtight jar for up to 2 weeks.