

MACADAMIA SPREAD

Preparing Time: 25 Minutes

Cooking Time: 0 Minutes

Servings: 9

INGREDIENTS

- 50 g macadamia nuts
- 40 ml cocoa powder
- 90 ml castor sugar
- 10 ml vanilla essence
- 1 ml salt
- 30 ml macadamia oil

INSTRUCTIONS:

1. In a food processor or blender, grind the nuts into a smooth paste with some warm water.
2. Add cocoa powder, castor sugar and macadamia oil to the paste and continue to blend. Make sure the paste is smooth and not grainy.
3. Add the vanilla essence and salt at the end of mixing, transfer the smooth spread into a jar or any container of your choice.
4. Refrigerate and serve as desired.

