

Macadamia Spread



Preparing

25 Minutes



Cooking

0 minutes



Serving

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



Method

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.