



## ALMOND BUTTER

### Ingredients

400g raw almonds  
5-6g of Himalayan/sea salt

Preheat the oven to 180C-200C

### Equipment Required

Magimix or other Food Processor with a good strong motor + S blade attachment.

### Method

1. Place 400g of raw almonds onto a baking tray & spread out flat
2. Place in your pre-heated oven for 8-10 mins or until they are browned & smell of toasted/roasted almonds. Don't brown them too dark as it will make your almond butter very dark. Keep an eye on them in the oven as they can burn quickly & easily!
3. Once they are nicely toasted, remove them from the tray to a bowl or plate to cool. This is an important step, as if you try to process them now, they won't be able to release their oils to make a nice smooth creamy consistency.
4. Once sufficiently cooled, add them to your food processor along with the salt.
5. Start processing the almonds. This will happen in 3-4 stages & you will be running the food processor continuously for 8-10 mins:  
Stage 1: almonds break down into small finer powder  
Stage 2: almonds start to stick together, but also get compressed in the bowl of the food processor. Stop the motor & scrape down the sides & loosen the mix from the floor of the container. This makes it easier for the S-blade to work more effectively.  
Stage 3: almonds start to form a ball rotating around the bowl. After a few minutes it will loosen out as the oils release.  
Stage 4: Allow the motor to run for a few mins. to let the almond mix get loose & runny. Once it has reached the desired consistency. It is ready!



6. Store in a glass clip top Killner jar in the cupboard (does not require refrigeration) This will keep for a good long time if kept airtight like this.
7. Serving Suggestions:  
Spread on the spiced fruit sourdough or serve with apple slices or use in recipes to make protein balls...