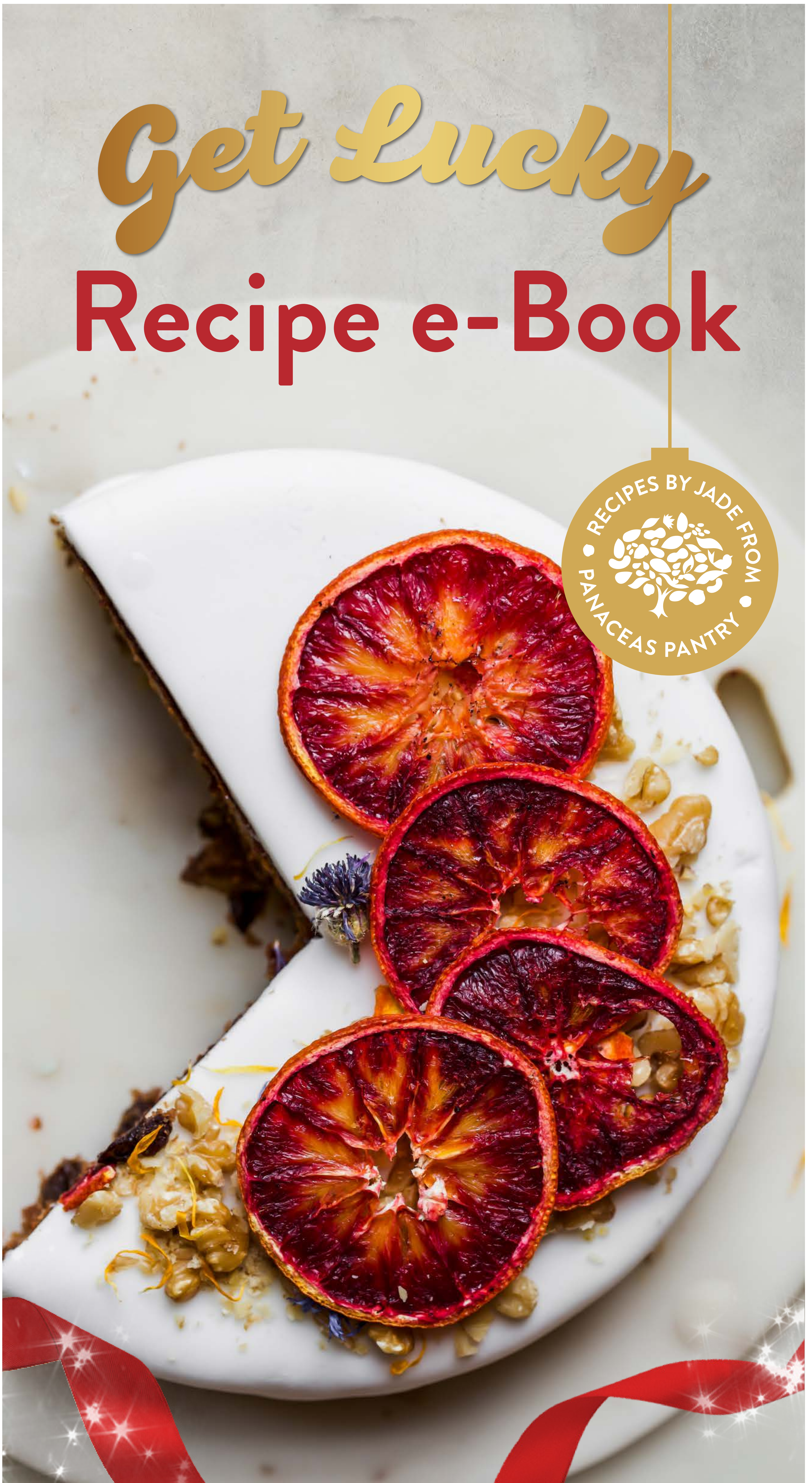


Get Lucky Recipe e-Book



Welcome to the Lucky Christmas Recipe e-Book



Want to ensure your celebrations are picture perfect and the stuff memories are made of this Christmas? Get Lucky!

We are proudly Australian and every Lucky pack is filled with only the tastiest, freshest and highest quality nuts and dried fruit, and that's why contributing author Jade from Panaceas Pantry, chooses to create these recipes with Lucky.

So if you're ready to bake, make it the best it can be and Get Lucky!



Meet contributing author, Jade!

Jade is a passionate naturopath, nutritionist, recipe developer and food photographer from Melbourne, Victoria. When not being a full-time mumma to her 3 daughters she is busy developing wholesome, allergen-friendly recipes on her blog, Panaceas Pantry, or working in her veggie garden.

www.panaceaspantryblog.com





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Contemporary Fruit Cake

with Mixed Fruit & Crumbed Walnuts



Contemporary Fruit Cake



with Mixed Fruit & Crumbed Walnuts

SERVES: 8-12 **PREP:** 20 mins (plus soaking) **BAKING:** 1 hour

INGREDIENTS:

CAKE

125g salted butter, at room temperature
½ cup brown sugar
½ cup white sugar
3 large eggs, at room temperature
½ cup Greek yoghurt
¾ cup plain flour
½ cup **Lucky Almond Meal**
1 tsp baking powder
1 tsp ground cinnamon
1 ½ tsp ground ginger
½ tsp ground nutmeg
1 Tbsp cocoa
2 Tbsp orange zest

FOR THE FRUIT

1 cup **Lucky Mixed Fruit**
1/3 cup **Lucky Crumbed Walnuts**
1/3 cup brandy
1/3 cup apple juice

ICING

1 large packet ready to roll fondant
Orange marmalade or preferred jam

METHOD:

1. To begin the cake start 1-7 days before you want to bake it. Place mixed fruit, walnuts, brandy and apple juice into a bowl, cover and leave in a dark place to soak for up to 1 week (minimum 24 hours).
2. Preheat oven to 170°C. Grease and line a 7 inch/18 cm cake tin. Set aside.
3. Add butter and sugars to a mixing bowl. Using electric beaters, cream together for 2-3 minutes.
4. Add eggs one at a time, beating in between. After all eggs have been added beat mixture on medium for 30 seconds.
5. Add Greek yoghurt and fold into the batter.
6. Sift in flour, baking powder, spices and cocoa and fold until just combined.
7. Strain fruit (discard liquid) and add fruit and orange zest to the cake batter. Fold through until just combined then transfer to the lined tin. Bake for 60 minutes or until ready when checked with a skewer. Allow cake to cool completely in the tin.
8. Once cake has cooled remove from the tin. Roll out fondant as per packet instructions. Brush cake with marmalade, then cover in fondant. Cut off excess icing. Decorate as desired or enjoy as is. Store in an air tight container in the pantry.





Grain Free Tiramisu

with Almond Meal & Toasted Hazelnuts





Grain Free Tiramisu

with Almond Meal & Toasted Hazelnuts

SERVES: 6 **PREP:** 1 hour **SETTING:** Overnight

INGREDIENTS:

TIRAMISU

1 portion of Almond Lady Fingers
4 eggs, separated
1 cup caster sugar
1 ½ cups marscapone
1 cup coffee
2 Tbsp cacao powder, plus extra for dusting
2 Tbsp Marsala (optional)
Lucky Toasted Hazelnuts, crushed

ALMOND LADY FINGERS

6 eggs, separated
½ cup icing sugar
¼ tsp cream of tartar
1 tsp vanilla extract
¼ cup coconut flour
½ cup +1 Tbsp **Lucky Almond Meal**
Pinch salt

TIRAMISU METHOD:

1. Set a small tin aside (around 12 x 24 cm). Separate eggs ensuring you get no egg yolk in the white mixture.
2. In a large mixing bowl add yolks and sugar and beat until light and creamy. Add marscapone and beat until combined. Set aside.
3. In a separate bowl, with clean beaters, beat egg white until you have stiff peaks.
4. Add ½ beaten egg white mix to the egg yolk mixture and gently fold together. Add remaining half and fold until uniform. Set aside.
5. In a small dish mix coffee, cacao and Marsala. Dip a lady finger into the coffee mix, turn to coat. Place into the bottom of the tray, and continue to create a layer on the bottom. Once you have created a layer of lady fingers spread half of the marscapone mix on top.
6. Repeat with lady fingers to make a second layer, and then add remaining marscapone mix on top. Spread evenly then dust with extra cacao and hazelnuts.
7. Set in the fridge overnight, then enjoy the next day.





Almond Lady Fingers

with Almond Meal

SERVES: 6 **PREP:** 30 mins **COOKING:** 15-20 mins

INGREDIENTS:

6 eggs, separated
½ cup icing sugar
¼ tsp cream of tartar
1 tsp vanilla extract

¼ cup coconut flour
½ cup +1 Tbsp **Lucky Almond Meal**
Pinch salt



METHOD:

1. Preheat oven to 160°C. Grease and line a 26cm tray. Set aside. Separate your eggs, ensuring you do not get any egg yolk into the whites.
2. Add egg yolks and sugar to a bowl and cream until pale and creamy, about 2 minutes. Set aside.
3. In a separate large mixing bowl, with clean beaters, beat egg whites and cream of tartar until soft peaks form (around 5 minutes).
4. Gently scrape the yolk mixture into the egg white mixture, as well as the vanilla. Use a silicone spatula to gently fold together.
5. Sift in almond meal and coconut flour, and add salt. Fold together. The mixture will be very light and fluffy, and will take a few minutes to gently incorporate the flours into the wet mix. Take your time and be gentle. The mixture doesn't need to be perfectly smooth, just well mixed.
6. Transfer to your prepared tin. Bake for 15-20 minutes, or until light golden brown on top. Press the top gently - it should feel very spongy when ready.
7. Remove from heat and allow to cool to room temperature before gently lifting out and cutting into slices. Store in an air tight container in the pantry for up to 3 days.



Pistachio, Rose & Berry Pavlova

with Natural Pistachios





Pistachio, Rose & Berry Pavlova with Natural Pistachios



SERVES: 8-10 **PREP:** 30 mins **COOKING:** 1 hr 15 mins

INGREDIENTS:

PAVLOVA

150ml egg white
1 ¼ cups caster sugar
½ tsp lemon juice
250ml whipping cream
Optional – 1 tsp rose water

TO SERVE

¼ cup **Lucky Natural Pistachios**, finely chopped
Raspberries
Strawberries, sliced
Dried rose petals

METHOD:

1. Preheat oven to 120°C. Trace a 20cm circle on a sheet of baking paper, and place the paper (pencil side facing down) on a large baking sheet. Set aside.
2. Add egg whites to a stand mixer and whisk on low/med for 3-4 minutes or until soft peaks form.
3. Increase the speed to medium and slowly add the caster sugar, 1 Tbsp at a time and leaving 30 seconds between each spoonful of sugar.
4. Once all of the sugar has been added beat for a further 5 minutes, then add the lemon juice and continue to beat for another 4-5 minutes or until hard peaks have formed. The mixture should be stiff and glossy and the peaks should hold shape, even when turned upside down in the bowl.
5. Next, take a spoon and evenly dollop around the circle on your baking paper. You should create 8-9 small circles to make a wreath. Make a small indent in the top of each ball to hold the filling.
6. Bake for 1 hour and 15 minutes then turn off the oven and open the door. Allow the pavlova to cool in the oven (with the door open) for 1 hour before removing it.
7. Once the pavlova has completely cooled you can move it onto a serving plate.
8. Beat cream and rose water until desired thickness.
9. To serve; dollop cream around the wreath, top with berries, pistachio and rose petals. Enjoy!





Panettone Muffins

with Mixed Fruit & Flaked Almonds



Panettone Muffins

with Mixed Fruit & Flaked Almonds

SERVES: 6 **PREP:** 4 hours **COOKING:** 20 mins

INGREDIENTS:

2 ¼ cups plain flour
1 tsp fine salt
1 tsp instant yeast
100ml milk, slightly warmed
2 eggs
Olive oil
2 egg yolks

1 tsp vanilla extract
¼ cup caster sugar
½ cup **Lucky Almond Meal**
1/3 cup +1 Tbsp butter, room temperature
Zest from 2 oranges
100g **Lucky Mixed Fruit**
Handful of **Lucky Flaked Almonds**



METHOD:

1. We recommend using kitchen scales for this recipe and a stand mixer- if you do not have a stand mixer you can knead by hand, but you'll need to increase times by 50%.
2. Add flour, salt and yeast into the bowl of a stand mixer. Combine. Add warm (not hot) milk and mix through, followed by the 2 whole eggs. Add the dough hook and knead on low speed for 10 minutes or until the dough is smooth and elastic.
3. Drizzle olive oil into a medium bowl. Add kneaded dough, cover, and rest in a warm spot for 60-90 minutes, or until doubled in size.
4. Punch air from the dough and transfer back into the stand mixer bowl with egg yolks, vanilla, sugar and almond meal. With the dough hook still attached, mix for 1 minute or until the eggs are incorporated into the dough. Now, add the butter. Knead a further 10 minutes. The dough should be workable and not too wet/sticky. Add an extra 1-2 Tbsp flour if needed.
5. Place your dough back into the rising bowl. Cover and leave in a warm spot to rise a second time (1 hour, or until doubled in size). Line a 6 hole muffin tin.
6. Transfer dough to the bench. Add zest and mixed fruit and knead through. Portion dough and roll into 6 balls, then place into lined tray.
7. Brush with some beaten egg whites then sprinkle flaked almonds on top. Cover and prove for 20 minutes while you preheat the oven to 200°C. Bake for 25 minutes, or until cooked through when tested with a skewer.





Macadamia Lime Crusted Salmon

with Natural Macadamias



Macadamia Lime Crusted Salmon

with Natural Macadamias

SERVES: 6-8 **PREP:** 20 mins **COOKING:** 20 mins



INGREDIENTS:

SALMON

1 whole salmon fillet, approx 1.2kg

CRUST

1 cup flaked coconut

1 cup **Lucky Natural Macadamias**

$\frac{3}{4}$ cup breadcrumbs

$\frac{1}{4}$ cup melted coconut oil

Zest of 2 limes

1 tsp salt flakes

LIME & DILL YOGHURT SAUCE

1 clove garlic, crushed

$\frac{1}{2}$ cup lime juice

1 cup unsweetened Greek yoghurt

1 Tbsp honey

Pinch salt

2 Tbsp finely chopped dill

METHOD:

1. Make the macadamia crust. Add the coconut, macadamias and bread crumbs to a food processor and blitz until chopped into very small chunks. Add the remaining ingredients and pulse to combine. Set aside.
2. Preheat oven to 180°C. Line a large baking tray with aluminium foil, ensuring you leave enough excess foil to double over and completely wrap your piece of salmon. Remove salmon from the fridge, placing onto the lined tray. Using clean hands, add the macadamia crust crumbs to cover the top of the salmon, using your fingers to press the crumbs into the salmon a little.
3. While the oven preheats make the lime and dill yoghurt sauce. Add crushed garlic and lime juice to a large bowl. Stand for 5 minutes, then add yoghurt, honey and salt. Use a blender to combine, then stir through dill. Transfer to a serving bowl and set aside.
4. Take the excess foil and wrap over the salmon, to cover entirely, tucking in the edges of the foil to not leave any gaps.
5. Bake on one of the lower racks in your oven for for approximately 20 minutes. If your salmon fillet is thinner, check after 15 minutes. If the salmon is quite thick, you may need up to 25 minutes. Cook salmon until it is just cooked through and no more. The salmon should remain very pink, but flake when tested with a fork.
6. Turn on your grill setting. Open the foil entirely, and place the salmon under the hot grill for 1-2 minutes, to crisp up the macadamia crust.
7. Serve immediately alongside the yoghurt sauce and extra wedges of lime.





Asparagus & Apple Salad

with Toasted Hazelnuts





Asparagus & Apple Salad

with Toasted Hazelnuts



SERVES: 4 (as a side) **PREP:** 15 mins **COOKING:** 30 mins

INGREDIENTS:

1 head baby cos, washed, trimmed and finely sliced
1 Tbsp olive oil
2 cloves garlic, crushed and chopped
Zest from 1 lemon
2 bunches (about 12 spears) asparagus, trimmed and sliced diagonally
1 green apple, cored, and julienned
180g hard feta, crumbled
½ cup **Lucky Toasted Hazelnuts**

DRESSING

Juice from 1 lemon (2 Tbsp)
2 Tbsp extra virgin olive oil
1/8 tsp salt
¼ tsp freshly cracked black pepper
2 tsp dijon mustard

METHOD:

1. Prepare fruit and veggies as per the ingredient list if you've not done so already.
2. Heat a fry pan over medium heat then add olive oil and asparagus. Reduce heat to low, then pan fry for 2-3 minutes or until lightly browned and bright green. Add garlic and lemon zest and fry a further 30 seconds, stirring throughout. Transfer to a plate while you prepare the rest of the salad.
3. Add all dressing ingredients to a small bowl and use a stick blender to combine. Alternatively, place everything in a jar, pop the lid on and shake very well.
4. Arrange lettuce onto a serving plate. Scatter on asparagus and apple. Crumble feta on top.
5. Using a flat side of large knife, roughly crush the crush the hazelnuts then scatter onto the salad.
6. Finally, add the dressing and toss just before serving.





New Potatoes & Punchy Dressing

with Currants & Golden Walnuts



New Potatoes & Punchy Dressing

with Currants & Golden Walnuts

SERVES: 6-8 (as a side) **PREP:** 10 mins **COOKING:** 20 mins

INGREDIENTS:

FOR THE SALAD

1 kg baby/new potatoes, washed and cut in half
1 bunch dill, stems removed and chopped
1 cup **Lucky Golden Walnuts**
1 cup **Lucky Currants**
Pickled red onions (recipe below)

PICKLED RED ONIONS

2 red onions, peeled and sliced thin
½ cup water
½ cup vinegar (white or apple cider)
1 ½ tsp salt
1 tsp honey
1 tsp pepper corns
½ tsp chilli flakes

DRESSING

2 Tbsp water
½ cup olive oil
½ tsp garlic powder
1 Tbsp dijon mustard
1/3 cup lemon juice (reserve zest)
¾ tsp salt
1 tsp freshly cracked black pepper



METHOD:

1. Bring a 5 litre pot of water to the boil. Salt with 1 Tbsp salt, then add potatoes. Boil for around 20 minutes or until tender. Once cooked, pour into a large colander to cool.
2. While the potatoes boil, make the quick pickled red onions. Pack sliced onions into a clean, heat proof glass jar with a fitting lid. Add remaining ingredients to a saucepan and bring to a gentle simmer. Turn off heat and pour hot liquid over the onions, filling the jar. Sit the lid on top of the jar and set aside for 20 minutes.
3. To make the dressing, add water, oil, garlic, mustard and lemon juice to a blender (or use a stick blender) and blitz until thick and creamy. Add salt and pepper and stir through.
4. Once potatoes have cooled transfer to a serving bowl. Add dill, walnuts, currants and half of the pickled onions (ensuring you don't add the peppercorns). Gently fold through. Add ¾ of the dressing and fold through until well coated. Finally, top with a sprinkle of salt flakes and 1 Tbsp of the lemon zest. Serve with an extra drizzle of dressing.





Herb Rice & Roast Vege Salad

with Raisins & Roasted Almonds





Herb Rice & Roast Vege Salad

with Raisins & Roasted Almonds



SERVES: 4 (as a side) **PREP:** 15 mins **COOKING:** 30 mins

INGREDIENTS:

2 cups brown rice, soaked overnight
12 baby carrots, whole (or sliced in half if on the larger side)
6 small baby beets, trimmed and quartered
6 small parsnips, quartered
1/3 cup **Lucky Raisins**
1/4 cup extra virgin olive oil

1 1/2 tsp salt
1 bunch parsley, finely chopped
1 medium bunch dill, finely chopped
1 Tbsp lemon juice
1/2 cup **Lucky Oven Roasted Almonds**
1/2 cup pumpkin seeds
100g feta, cut into cubes

METHOD:

1. Preheat the oven to 200°C, fan forced. Drain and rise rice, then add to a saucepan with 3 cups of water, (4 cups if you didn't soak it). Bring to the boil, reduce to simmer and cook until water has evaporated. Once all the water has evaporated, turn off heat and fluff with a fork. Add a lid to the saucepan and set aside for 10 minutes to steam the rice. After 10 minutes take off the lid to allow to cool.
2. Meanwhile, toss the veggies with half the amount of olive oil and salt. Spread out on 1-2 trays, taking time to ensure the veggies are not touching. Bake in preheated oven for 25-30 minutes, or until tender.
3. Assemble the salad. Transfer the rice to a serving tray and toss with remaining olive oil, lemon juice, raisins, almonds, pumpkin seeds, feta and herbs. Top with freshly baked vege. Enjoy warm or cool.





Almond Cheese Platter

with Almond Meal





Almond Cheese Platter

with Almond Meal



SERVES: 8 **PREP:** 20 mins (plus setting time) **BAKING:** 20 mins

INGREDIENTS:

FOR THE ALMOND CHEESE

160g **Lucky Almond Meal**
 2 Tbsp olive oil
 2 Tbsp lemon juice
 $\frac{3}{4}$ tsp fine salt
 150ml water
 2 tsp white miso
 Optional: 2 Tbsp pesto
 (or chopped herbs of choice)

FOR THE PLATTER

1 box of crackers
 1 cup **Lucky Natural Pistachios**
 1 punnet of strawberries
 1 punnet blueberries
 Nutty Rocky Road (see recipe in booklet)
 2 cucumbers, sliced

METHOD:

1. Preheat oven to 140°C and set aside a large sized silicone muffin tray.
2. Blend all of the almond cheese ingredients until smooth and creamy, around 1 minute.
3. Divide the almond cheese mixture between 4 of the silicone muffin holes. If using pesto add $\frac{1}{2}$ Tbsp to each and gently swirl through. Place in the hot oven and bake for 20 minutes. Remove from the oven and place in the fridge to cool for 2 hours.
4. Pop set almond cheese out of the moulds and place onto a serving platter. Arrange remaining ingredients around the almond cheese and serve immediately.





Nutty Rocky Road

with Natural Cashews





Nutty Rocky Road

with Natural Cashews

SERVES: 16 **PREP:** 15 mins **SETTING:** 4 hours

INGREDIENTS:

400g 70% dark chocolate

4 Tbsp almond butter

½ cup **Lucky Natural Cashews**, chopped

½ cup flaked coconut

½ cup berry lollies of your choice

½ cup dried strawberries

METHOD:

1. Chop chocolate into small pieces and add to a heatproof bowl with almond butter.
2. Bring a small saucepan with 2cm water to the boil and set the bowl on top, double boiler style (the bowl should rest on the rim and not touch the water). Reduce heat to low and slowly melt the chocolate, stirring frequently. Alternatively use a microwave, heating in 15 second increments and stirring between each. Once chocolate is completely melted set aside to cool for a few minutes.
3. Meanwhile, line a small baking tin (15 x 15 cm or similar) and set aside.
4. Once chocolate has cooled add the rest of the ingredients, reserving a few pieces of each ingredient to decorate the top. Gently fold through then immediately scrape into your prepared tin. Scatter the last few pieces of the nuts, coconut and lollies on top to make the rocky road then transfer to the fridge to set.
5. Once set use a hot, sharp knife to cut rocky road into 16 small pieces. Store in an airtight container in the fridge for up to 7 days.





Almond Gingerbread

with Almond Meal



Almond Gingerbread

with Almond Meal



SERVES: 12 **PREP:** 30 mins (plus setting time) **COOKING:** 30 mins

INGREDIENTS:

1 cup all purpose gluten free flour mix
(can sub plain flour)
3 tsp ground cinnamon
1 Tbsp ground gingerbread
½ tsp ground nutmeg
1 ½ cups **Lucky Almond Meal**
½ tsp fine salt
½ cup butter, melted
½ cup brown sugar
1/3 cup golden syrup

ICING

1 cup icing sugar, sifted
Milk

DECORATIONS

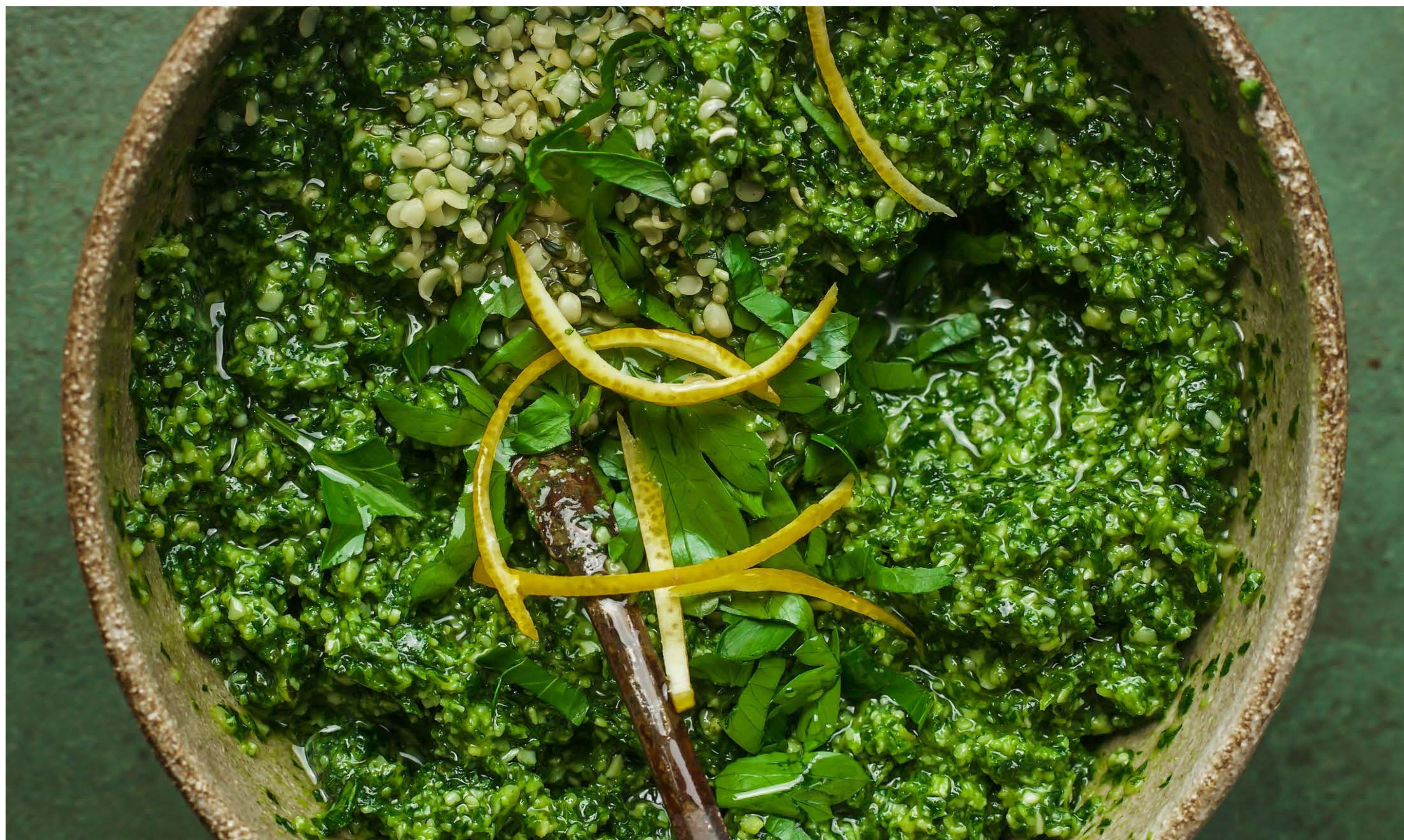
Lucky Flaked Almonds
Lucky Currants

METHOD:

1. Sift flour and spices into a large mixing bowl. Add almond meal and salt, mix to combine well.
2. Add melted butter, sugar and golden syrup into the bowl. Use a wooden spoon to mix well, until you have an even ball of dough. **Tip:** Use your hands after the initial mix, it will be much easier.
3. Roll dough into a ball then flatten into a disc shape. Cover with plastic wrap and refrigerate for 2 or more hours.
4. Preheat oven to 180°C and remove dough from fridge. Line 2 baking trays with baking paper and set aside.
5. Place dough between 2 pieces of baking paper and roll into a large rectangle around ½ cm thick. Use cookie cutters to cut your gingerbread out, arranging on the lined trays. These cookies will not spread a lot but still leave ample space between each. Gather excess dough, squeeze into a ball and roll out again, cutting out more shapes. Continue until all the dough has been used.
6. Bake individual trays for 10-12 minutes. Remove from the oven, cool for 5 minutes then transfer to a wire rack to cool completely.
7. To make icing simply whisk icing sugar and milk together. Initially, add only 1 Tbsp of milk then whisk well. Add only 1 tsp of extra milk, whisking again, until you form a thick, pipe-able mixture. Transfer to a piping bag (or make your own).
8. Pipe icing to cover your gingerbread. Add flaked almond booties, hats and/or gloves, then add dried currants for buttons. Allow to set for 30 minutes, then serve and enjoy.

Note: These biscuits store well in an air tight container at room temperature and are best stored flat (not stacked up). If you wish to stack these into a box for a gift, allow to completely set (2 or more hours) and lay a piece of baking paper between each layer.





Parsely & Walnut Pesto

with Golden Walnuts



SERVES: 8 **PREP:** 20 mins (plus setting time) **BAKING:** 20 mins

INGREDIENTS:

2 cups firmly packed parsley leaves
½ cup **Lucky Golden Walnuts**
Zest and juice of 1 lemon
1 clove garlic

100g parmesan cheese, finely grated
1/3–½ cup extra virgin olive oil
¼–½ tsp fine salt
¼ tsp freshly cracked black pepper

METHOD:

1. If you have not done so already, wash your parsley and remove the leaves from the stem.
2. Add parsley, walnuts and lemon zest to food processor. Pulse until the herbs are well chopped- you want them to look finely chopped but not pureed.
3. Add garlic and parmesan and pulse about 8 times until well incorporated.
4. With the food processor running, pour in lemon juice and olive oil. Use the full ½ cup olive oil for a more liquid pesto, however you can use less if you prefer a thicker dip-like consistency. As soon as the liquid has been added turn off the food processor.
5. Remove the lid and blade from the food processor. Add ¼ tsp salt and black pepper and stir to combine. Taste, adding extra salt if you prefer. Transfer to a container and set aside.





Easy Chocolate Truffles

with Toasted Hazelnuts



Easy Chocolate Truffles

with Toasted Hazelnuts



SERVES: 20 **PREP:** 25 mins (plus Nut Butter) **SETTING:** 15 mins

INGREDIENTS:

TRUFFLES

250g 70% dark chocolate

150g pure cream or coconut cream

½ cup hazelnut butter

Optional: ¼ cup of chopped nuts, coconut or freeze dried berries to roll truffles in

NUT BUTTER

3 cups **Lucky Toasted Hazelnuts**

(or **Lucky Natural Cashews** or **Almonds**)

½ tsp fine salt

TRUFFLE METHOD:

1. Very finely chop the chocolate. You can do this with a knife, or grate the chocolate, or you can put it into a food processor and pulse until fine. Whatever you do, make it nice and fine or the chocolate won't melt as needed.
2. Place finely chopped chocolate into a heat proof bowl with coconut cream. Add 2cm water to a small saucepan and bring to a boil, then reduce heat to a simmer. Place bowl to sit on the rim of the saucepan. Heat, without stirring, until the coconut cream is hot and the chocolate looks glossy and partially melted.
3. Remove bowl from heat and whisk together. If the mixture begins to separate a little it's mixed enough. Add the nut butter and mix through until glossy and uniform. Place bowl in fridge for 2 or more hours, or until completely set.
4. Remove bowl from fridge and measure out a dessert spoon of mixture. Using dry hands, roll into a ball and place on a lined plate or tray (25 g each makes 20 balls). Repeat until all mixture has been used. If doing a coating, roll truffles into your desired coating.
5. Place in fridge for 15 minutes to set. Store in the fridge in an airtight container for up to 1 week.

NUT BUTTER METHOD:

1. Preheat oven to 180°C and set aside a large baking tray.
2. Roast hazelnuts (or cashews or almonds) for 10 minutes, tossing halfway through. Keep an eye on the nuts - you do not want to burn them.
3. Allow nuts to cool for 5-10 minutes before moving onto the next step. Do not skip this step.
4. Add nuts and salt to a food processor and blend for 10 minutes. You will need to stop the food processor many times, using a spatula or butter knife, scrape down the sides.
5. Once you have a creamy, runny nut butter you are done! Transfer to clean glass jars and store in the pantry for up to 6 months.

Note: This also makes a perfectly nutty Christmas gift!



Get Lucky

for something
extra special
this Christmas!

ENJOYED BY AUSSIES SINCE 1957


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