



Almond Butter

Recipe Gluten-free, dairy-free (casein-free),
hypotoxic and vegan

By: Cuisine L'Angélique

YIELD : 250 ML

PREPARATION: 15 MINUTES

INGREDIENTS

- 300 g (2 cups) raw almonds
- 15 to 30 ml (1 to 2 tbsp) cold-pressed walnut oil

PREPARATION

1. Finely grind the almonds in a food processor. Use a spatula to scrape the paste that forms. This also avoids overheating the food processor.
2. Gradually, from the continuous grinding, the nuts will express oil. The texture will slowly change from a paste to a butter, but still quite firm.
3. At this point, add the walnut oil and restart the food processor until smooth and creamy.
4. Store in a glass jar in the refrigerator.



Making almond butter is so easy, economical and environmentally friendly!