

PISTACHIO PASTE

Makes 270ml pf paste.

INGREDIENTS:

- 125g untoasted, unsalted pistachios
- 30g almonds or ground almonds
- 60g granulated sugar
- 20g water
- 3 drops of almond extract (optional)
- 2 teaspoons peanut or sunflower oil

METHOD:

1. Preheat the oven to 150°C.
2. Place the pistachios on a baking tray and place in the oven to toast for 15 minutes. Remove from the oven and leave to cool.
3. Place the sugar and water into a pan on medium heat and allow the mixture to reach a temperature of 120°C.
4. Add the toasted pistachios into the syrup and mix well.
5. When the pistachios are covered in sugar and there is no syrup left in the pan, remove and place them on parchment paper to cool down slightly.
6. Place the pistachios, almonds (or ground almonds) into a food processor. At this point if you are using the almond extract add this in to the food processor too.
7. Blend the ingredients for 2 minutes until you have a coarse mixture.
8. Add the oil and blend for another 10 minutes until you have a thick paste.