

Peanut Butter with Chili Salt

This makes one large jar of peanut butter.

- 500 grams roasted and salted peanuts (peeled weight)
- 1 teaspoon of smoked chipotle sea salt (M&S or simply a mixture of sea salt and flaked chili)
- 1 tablespoon of coconut oil
- 2 tablespoons of walnut oil (I would advise to not use olive oil but rather a neutral oil such as walnut oil or groundnut oil. Reason is that olive oil has a very strong taste and there is the risk of the mixture turning bitter if it is mixed too long in the kitchen machine)

Start with grinding 450 grams of the nuts in the kitchen machine. Depending on the strength of your kitchen machine it might take seconds or minutes before all is turned into a thick paste.

When the peanuts have formed a semi-dry thick paste, it is time to add the coconut oil (preferably softened, as this would speed up the process) and the walnut oil. The addition of oil seems to give the peanuts a bit of room to release their oil, and you will see that at once, all loosens up into a much thinner paste. When all is smooth and glossy, add the handful of peanuts that you have saved, to shortly blitz this in the machine, so your result will be smooth with little crunchy pieces.