



Contrary to popular belief Will Keith Kellogg did not invent Peanut Butter. It was actually a Canadian chap called Marcellus Gilmore Edson. But he didn't have an early autumn glut of Hazelnuts. We do!

So we thought we'd have a pop at Hazelnut Butter?..

Ingredients:-

Hazelnuts

Oil

Salt

Method:-

- (1) Shell the Hazelnuts. If you don't have a nut cracker you could always use a kitchen cloth and rolling pin on a hard surface. Our neighbours will again think we're up to some dreadful DIY gig, or worse!
- (2) Heat the oven to 180c and roast the nuts for 15 minutes.
- (3) Allow them to cool to room temperature.
- (4) In a food processor add a teaspoon of Salt, depending on the amount of nuts you have. It wants to be quite salty without being overpowering.
- (5) Blend the roasted nuts until you get a bread crumb consistency.
- (6) In a bowl add oil a little at a time until everything will fold together in a firm dough. Check for salt and add a little extra to suit your taste if required.
- (7) Spoon into a jar and store in the fridge.

I'm not expecting our trial batch to last long. But there's a high risk that I'll be making a much bigger batch when I'm next not supervised!

