

Chilli Peanut Butter

INGREDIENTS

- 750 g salted and roasted peanuts
- 4 tbsp peanut oil
- 1 tsp smoked paprika
- 1 tsp cayenne pepper, 1 tsp chilli flakes (or more to your liking)

INSTRUCTIONS

1. Place nuts and all other ingredients into the blender container and secure the lid.
2. Start the blender on its lowest speed, then quickly increase to its highest speed, using the tamper to press ingredients toward the blades.
3. In 1 minute, you will hear a high-pitched chugging sound. Continue using the tamper until the peanut butter begins to flow freely through the blades.
4. For a creamy butter blend for a total of 2 minutes.