



## MONTHLY RECIPE - AUGUST 2017

### Homemade Peanut & Chocolate Butter



#### Ingredients

300g peanuts (raw)  
Rock salt  
5 table spoons & rapeseed oil  
Pinch of cinnamon  
3 tables spoons of honey  
Chocolate bar (chopped)

#### Method

Start by roasting the peanuts on a baking tray at 250c for 10 minutes or so, remove when a nice and golden colour and starting to release their oil.

Leave to cool for half an hour and then place half the peanuts in a food processor and blend with the oil, salt, honey & cinnamon until you get a smooth paste.

Chop the other half of the nuts and the chocolate bar with a knife and mix into the nut paste, place into a jar and leave to set over night in fridge ready for breakfast the following day!

#### Enjoy!

*Darren Parkinson, Head Chef*