

# Italian Pistachio Cream

## Ingredients

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- 1 c Pistachios (plain, shelled)
- 3/4 c Whole Milk
- 2 T Unsalted Butter (room temperature)
- 3 1/2 oz White Chocolate
- 1 T Powdered Sugar

## Instructions

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1. Bring a medium sized pot of water to a boil and add the shelled pistachios. Let them boil for 4 minutes then drain them and place them on a clean kitchen towel.
2. Fold the towel over and rub the pistachios in the towel to loosen the skins. Separate the pistachios for the skins and discard them.
3. Add the pistachios to a food processor with only 1/4 cup of the milk and powdered sugar. Blitz for around 5 minutes until the pistachios turn into a smooth paste. You'll need to stop the processor 3-4 times to scrape down the sides. You'll notice the pistachio turn into crumbs first then it should form into a ball when it's reached the paste stage.
4. Put the remaining 1/2 cup milk, butter and white

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chocolate in a clean saucepan and heat on a low heat until melted, set aside.

5. Transfer the pistachio paste to a blender and pour in the white chocolate mixture. Blitz until extra smooth and creamy (you can adjust the consistency with more milk if desired (thereâ€™s no need to heat the milk up first).

6. The pistachio cream will keep well in the fridge for 2 weeks.