

Homemade Pistachio-Honey Cream Recipe

Ingredients:

1 cup unsalted pistachios (finely chopped) Or whole pistachios peeled and unsalted (see notes below for instructions).

¼ cup honey

3½ ounces white chocolate

2 tablespoons butter

5-6 tablespoons whole milk, divided

Directions:

Using the bain marie method or a microwave melt the white chocolate, butter and 3 tablespoons of milk in a large bowl, mix until smooth.

In a blender or food processor add the skinned unsalted pistachios and blend until finely chopped, add the honey and blend until very finely ground. Add to the bowl of melted chocolate and combine.

Pour back into the blender or food processor with 2-3 tablespoons of milk and blend until smooth and creamy. Spoon into the clean sterilized jars. Enjoy!