Sesame Peanut Butter Recipe

Ingredients

2 Kgs of clean sorted peanuts

1 Kg of washed sesame

Salt (optional)

A good Blender

A Spatula

Storage Glass

Method

1. Roast the peanuts till done (it should be beige in the inside when crashed), then set aside to cool
2. Roast the sesame till its done (till you can hear small ticking sounds) then set aside to cool
3. After the peanuts have cooled, gently smash them in a large tray then sieve in a wide spaced sieve to remove the skin.
4. Mix the roasted Sesame and peanut together in a large bowl.
5. In smaller potions blend the mixture in a blender add salt to taste at this point if desired and blend to desired consistency.
6. Pour the Sesame and Peanut Butter in Glass with a well-fitting lid.

Enjoy your Home made Sesame Peanut Butter!