

Almond Cream

Yields about 1¼ cups

NMB BL

Ingredients:

1 cup almonds soaked 6-8 hours in cool water

1¼ cups water (maybe a little more depending on personal preference)

Directions:

Rinse and drain soaked almonds thoroughly. Place drained almonds in a high speed blender along with water. (See notes below.) Blend until smooth or about one minute. Strain blended mixture through ***More than a Nut Milk Bag*** and catch resulting milk in a bowl or pitcher.

two bags make smoother milks & creams

One or two ***More than a Nut Milk Bags*** can be used for milk and cream recipes. One is sufficient, but adding a second one nestled inside the first in your pitcher creates an extra filter for catching smaller grains and yielding a very fine cream for desserts such as whipped almond cream topping.

storing milk and pulp

Most milks can be stored in refrigerator 3-5 days in sealed glass container.

Pulp can be frozen for storage and saved for future recipe use. Freeze in small measured amounts so you only thaw what you need for future recipes.