

Almond Crema

Servings: 4 people (1 1/2 cups)

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Ingredients

High Powered Blender Crema:

- 1/2 cup Almonds raw
- 1 clove Garlic
- 3/4 cup Water
- 1/4 cup Almond milk unsweetened (or vegetable oil)
- 1 tbsp. Lemon juice fresh

Regular Blender Crema:

- 1/2 cup Almonds raw
- 1 clove Garlic
- 1/4 - 1/2 cup Water
- 1/4 cup Almond milk unsweetened (or vegetable oil)
- 1 tbsp. Lemon juice fresh

Instructions

High Powered Blender Crema:

1. Place the almonds, garlic, water, almond milk, and lemon juice in the blender and process until smooth. Season with salt and pepper.

Regular Blender Crema:

1. Boil water in a small pot and pour over almonds. Let sit overnight at room temperature.
2. The following day peel the almonds. The skins should pop right off.
3. Place the almonds, garlic, almond milk, and lemon juice in the blender. Add 1/4 cup of water and process until smooth.
4. If it is too thick, add the remaining 1/4 cup of water.
5. Season to taste with salt and pepper.

Notes: If you don't mind using oil, use it in place of the almond milk for a smoother sauce.