



## **Pistachio Butter with Persian Lime Olive Oil**

4 cups shelled unsalted pistachio's

1/2 teaspoon cumin (optional)

1/2 tsp. salt (optional)

1/4 cup Persian Lime Olive Oil

In a sauté pan put half of the nuts and cumin with a bit of the olive oil and roast for 2 minutes over medium high heat. Let cool a couple of minutes and pour into processor.

Add the rest of the pistachios in a food processor. Add the salt if using. Pour Olive oil in a stream with motor running. Process until the desired level of creaminess is reached. Store tightly covered in the refrigerator for up to 6 weeks.