

◆ RECIPES ◆

THE ALCHEMIST OF FIRE AND FORTUNE BY GIGI PANDIAN

Chocolate Hazelnut Spread (vegan)

*Total cooking time: 30 minutes. Active cooking time: 10 minutes.
Makes approx. 3 cups.*

Ingredients:

- 2 cups hazelnuts
- 3/4 cup Medjool dates (or substitute another type of date)
- 3/4 cup almond milk (or other nut milk of choice)
- 3 Tbsp cacao powder
- 1 Tbsp maple syrup
- Dash (approx. 1/8 tsp) salt



Directions:

Preheat oven to 350° F and soak the dates in 1/4 cup boiling water. Spread the hazelnuts on a baking sheet and cook for 10 minutes. Once cooled for a few minutes, scoop them onto a clean kitchen towel to brush off any loose skins. (If you're using a highspeed blender, you can skip this step.)

Place all ingredients, including the boiling water used to soak the dates, into a blender and blend until smooth. If you're using a highspeed blender, you can use the dip setting and it will take under 1 minute. If using another type of

blender or a food processor, it will take a few minutes and you'll probably need to scrape down the sides. Keeps in a jar in a fridge for about a week, though it never lasts that long at my house!

White Bean Dip (vegan)

Want a spread that's savory instead of sweet?

Total cooking time: 10 minutes.

Makes approx. 2 cups.

Ingredients:

- 1 15oz. can of white beans, such as cannellini beans or butter beans, rinsed and drained
- 1/4 cup sundried tomatoes
- 1/4 cup tahini
- 2 Tbsp freshly squeezed lemon juice
- 1 Tbsp nutritional yeast
- 1 tsp smoked paprika
- 1/4 tsp cumin
- 1/4 tsp salt
- Dash (approx. 1/8 tsp) pepper

Directions:

Soak the sundried tomatoes in 1/4 cup boiling water while assembling the other ingredients. Combine all ingredients in a blender or food processor. Blend until smooth, stopping to scrape the sides as needed.

Kale and Basil Pesto (vegan)

Total cooking time: 15 minutes.

Volume varies, depending on density of your greens, but this always packs a flavorful punch.

Ingredients:

- 2 cups kale, stems removed and ripped up
- 2 cups basil leaves, thick stems removed
- 2 garlic cloves (or more if you love garlic)
- 2 Tbsp freshly squeezed lemon juice
- 1/2 cup walnuts (or 1/3 cup pine nuts if you prefer the standard pesto nut)
- 1 tsp salt
- Between 1/3 and 1/2 cup olive oil

Directions:

Add all the ingredients except for the olive oil into a blender or food processor. Blend until the ingredients begin to come together, then drizzle in the oil through the top opening. Start with 1/3 cup of oil. Depending on how thick your kale is, it may take a few minutes to become smooth and creamy, and you might need up to 1/2 cup of olive oil to reach your desired consistency. Once blended, taste to see if more salt is needed.

Store in the fridge for up to a week, or pour into an ice cube tray and store for up to six months in the freezer.

Looking for alternatives to pasta for your pesto? Dorian served this dish with farro and chickpeas. Farro and spelt are hearty grains that works well with this rich pesto.

Note: It's worth it to use high quality extra virgin olive oil here.