



# Homemade Pistachio Cream Spread

## A Taste of Dubai in Your Kitchen

I first tried this spread at a tiny bakery in Dubai. The creamy green goodness amazed me. It tasted like sweet, nutty heaven on warm bread. **Ever wondered how to make that viral treat at home?** Now you can skip the plane ticket. Your kitchen will smell amazing too.

## My First Pistachio Mess

My first try was not perfect. I did not remove all the pistachio skins. My cream had little green flecks everywhere. It still tasted incredible though. **It taught me that homemade does not need to be perfect. The love you stir in is what truly matters.**

## Why This Spread Shines

This recipe has two amazing parts. The rich, buttery pistachio paste forms the base. Sweet white chocolate makes it smooth and creamy. The sea salt on top makes every flavor pop. Which flavor combo surprises you most? Tell me in the comments below.

## A Sweet Story

This creamy dream started in the Middle East. It grew famous thanks to a Dubai chocolate bar. People everywhere wanted the recipe. \*Did you know pistachios are actually a seed?\* They are called the “happy nut” in some places. What is your favorite way to use nut spreads? Share your ideas with everyone.



## Homemade Pistachio Cream Spread

### Ingredients:

Ingredient	Amount	Notes
Unsalted pistachios	1 1/2 cups	Shelled
Unsalted butter	3 tablespoons	
Heavy cream	3/4 cup	
White chocolate chips	3/4 cup	
Powdered sugar	3 tablespoons	
Coarse sea salt	1/4 teaspoon	

### How to Make Pistachio Cream Spread

#### Step 1

First, boil your shelled pistachios for four minutes. This makes their skins easy to remove. Drain them and roll them in a towel. The skins should rub right off. (A hard-learned tip: take your time here. Fewer skins mean a smoother, prettier green cream later on).

See also [Air Fryer Teriyaki Beef Jerky Recipe](#)

#### Step 2

Next, blend the pistachios with some cream. Pulse until it becomes a thick paste. This forms the rich, nutty base for your spread. Set this mixture aside for now.

#### Step 3

Now, gently melt butter and more cream together. Stir in the white chocolate chips until everything is smooth. This sweet, creamy mixture will make your spread irresistible.

#### Step 4

Combine everything in the blender. Add the powdered sugar and salt. Blend it all until it is perfectly smooth. You will see it turn into a lovely,



pale green cream.

**What is the key to getting a super smooth pistachio cream?**

**Share below!**

**Cook Time:** 15 mins

**Total Time:** 35 mins

**Yield:** About 1 1/2 cups

**Category:** Dessert, Spread

## Your New Favorite Spread

This pistachio cream is magic in a jar. It is sweet, salty, and wonderfully creamy. You can use it on so many things. Try it on toast, pancakes, or fresh fruit. It will become your new kitchen star.

**Citrus Twist:** Add a teaspoon of orange zest for a bright, sunny flavor.

**Chocolate Swirl:** Fold in some melted dark chocolate for a marbled effect.

**Honey & Rose:** Swap sugar for honey and add a drop of rose water.

**Which creative spin sounds best to you? Vote in the comments!**

## Serving Your Pistachio Cream

This spread makes any breakfast or dessert special. Slather it on warm croissants or waffles. Dollop it on top of vanilla ice cream or brownies. It is also fantastic with fresh berries on the side.

For drinks, try a hot cup of coffee. It pairs so well with the nutty sweetness. For a fun treat, a glass of prosecco is lovely. The bubbles cut through the rich cream perfectly.

See also [Homemade Iced Tea Recipe Better Than Store-Bought](#)

**Which would you choose tonight: coffee or prosecco?**



## Homemade Pistachio Cream Spread

### Storing Your Pistachio Cream

Keep your cream in a sealed jar in the fridge. It will stay good for about one week. You can freeze it for up to three months. Just thaw it in the fridge overnight before using. This recipe is perfect for making ahead of time.

### Simple Troubleshooting Tips

Is your cream too thick? Simply stir in a little warm cream. If it is too thin, chill it longer. My first batch was grainy from under-blending. Blend it a full minute for a super smooth texture. Why does this matter? A smooth spread feels more special on your tongue.

### Your Pistachio Cream Questions

**Is this spread gluten-free?** Yes, all the ingredients are naturally gluten-free. Always check your labels to be safe.

**Can I make it ahead?** Absolutely! It gets even better after chilling overnight.

**What can I use instead of white chocolate?** You could try milk chocolate for a different taste.

**Can I double the recipe?** Yes, just use a bigger blender or food processor.

**Why remove the pistachio skins?** It makes for a brighter green, smoother cream. It matters for looks!

## Share Your Sweet Creation

I love seeing your kitchen wins. What will you put your pistachio cream on? Show me your beautiful creations. Tag **Savory Discovery on Pinterest**. I can't wait to see what you make. Happy cooking! —Elowen Thorn.







## Homemade Pistachio Cream Spread





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# Homemade Pistachio Cream Spread

Author: Elowen Thorn



## Homemade Pistachio Cream Spread | 14

Difficulty: **Beginner**



## Homemade Pistachio Cream Spread | 15

Prep time: **5 minutes**



## Homemade Pistachio Cream Spread | 16

Cook time: **15 minutes**





## Homemade Pistachio Cream Spread | 17

Total time: **20 minutes**



## Homemade Pistachio Cream Spread | 18

Servings: **12 minutes**

Best Season: **Summer**

## **Description**

Made popular in the states by the viral Dubai Chocolate Bar, this

Pistachio Cream is creamy, sweet and can be used on countless desserts!

See also [Homemade Dill Oyster Cracker Recipe](#)

## Ingredients

- ☐ 1 1/2 cups unsalted pistachios (, shelled)
- ☐ 3 tablespoons unsalted butter
- ☐ 3/4 cup heavy cream (,)
- ☐ 3/4 cup white chocolate chips
- ☐ 3 tablespoons powdered sugar
- ☐ 1/4 teaspoon coarse sea salt

## Instructions

1. Fill a medium sized saucepan halfway with water and bring to a low boil. Add the shelled 1 1/2 cups unsalted pistachios, stirring, and boiling for 4 minutes.
2. Drain in a colander and then spread in an even layer on a tea towel or paper towels.
3. Cover and roll them around to loosen the papery skins. Discard as much of the skins as possible. It will not impact flavor, but skins left behind or using any brown nuts will leave flecks in your cream sauce. Place the pistachios into a high powered blender or food processor along with 1/2 cup of the heavy cream. Pulse until a paste starts to form. Set aside.
4. In a small saucepan, heat the 3 tablespoons unsalted butter and 1/4 cup of the cream over low heat. When it starts to steam, stir in the 3/4 cup white chocolate chips until smooth.
5. Transfer the chocolate mixture along with the 3 tablespoons powdered sugar and 1/4 teaspoon coarse sea salt, to the blender.



Blend for 1 minute, scraping down the sides as you go, until smooth and creamy.

6. Transfer to an airtight container and chill for at least 1 hour before using.
7. If you've tried this recipe, come back and let us know how it was in the comments or star ratings.

Keywords:Pistachio, Cream, Spread, Dessert