



A GUIDE TO  
**walnut cream**  
A VERSATILE PLANT-BASED SOLUTION



# What is WALNUT CREAM?

## How to Make Walnut Cream

**ONE**  
Blender



**TWO**  
**INGREDIENTS**  
Walnuts & Water



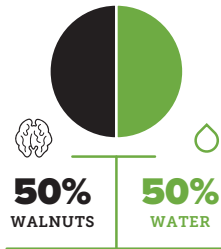
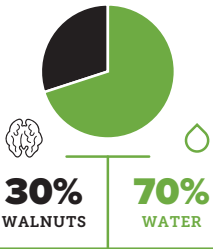
**THREE**  
**MINUTES**  
In a blender



**THIN**  
WALNUT  
CREAM



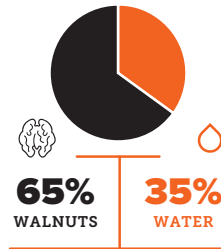
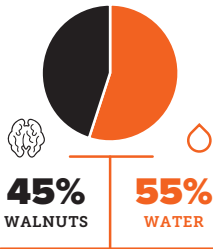
BY WEIGHT **OR** BY VOLUME



**MEDIUM**  
WALNUT  
CREAM



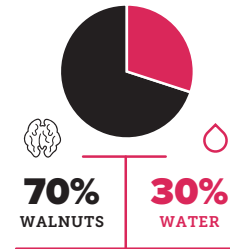
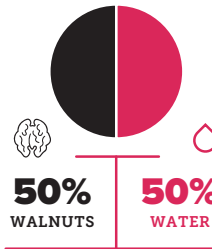
BY WEIGHT **OR** BY VOLUME










**THICK**  
WALNUT  
CREAM



BY WEIGHT **OR** BY VOLUME



## How to Customize Walnut Cream

Sweet			Savory			
Base	Seasonings		Base	Seasonings		
 REPLACE WATER WITH	 BLEND IN WHEN PREPARING	 SWIRL / SPRINKLE ON AFTER CHILLING	 REPLACE WATER WITH	 BLEND IN WHEN PREPARING	 WHISK IN AFTER CHILLING	 COMBINE DURING COOKING
FRUIT JUICE TEA & COFFEE COCONUT WATER	SUGAR & SYRUPS HERBS & SPICES EXTRACTS & OILS	POWDERS SYRUPS SAUCES	STOCK BROTH SOUP	FERMENTED SAUCES HERBS & SPICES OIL & VINEGARS	CARAMELIZED ONIONS ROASTED GARLIC CHILI SAUCES	AROMATICS CHILI SAUCES SAUTÉED MUSHROOMS

A SMOOTH, VERSATILE BASE.

INFINITE POSSIBILITIES.



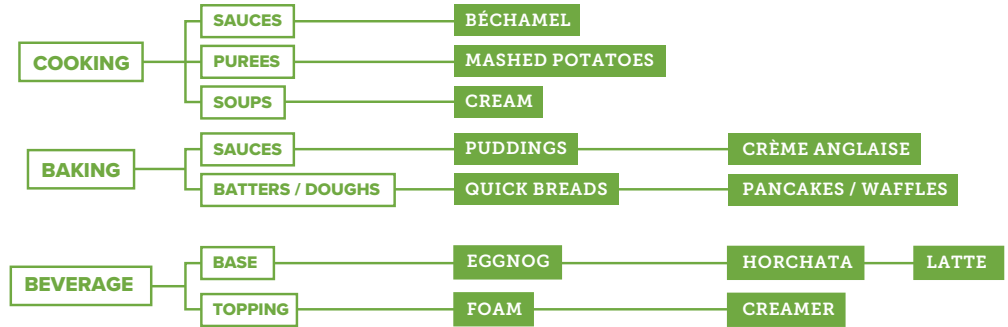
Different thicknesses. Different applications.



THIN

REPLACEMENT FOR:

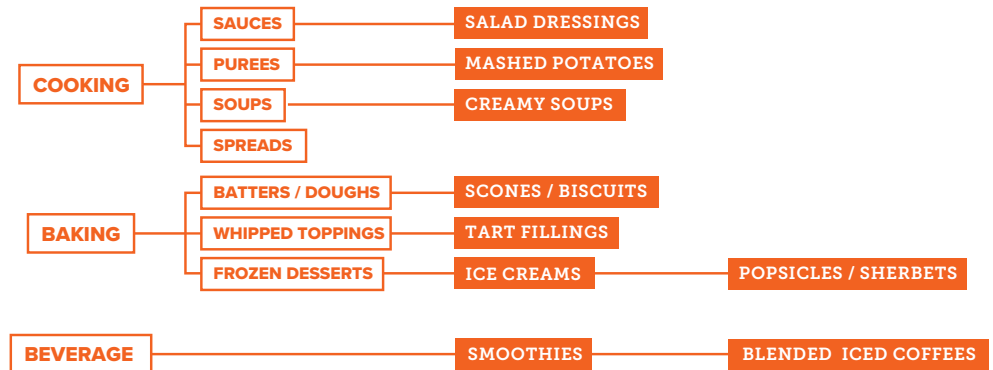
- HEAVY CREAM
- BARISTA CREAM
- COLD FOAM



MEDIUM

REPLACEMENT FOR:

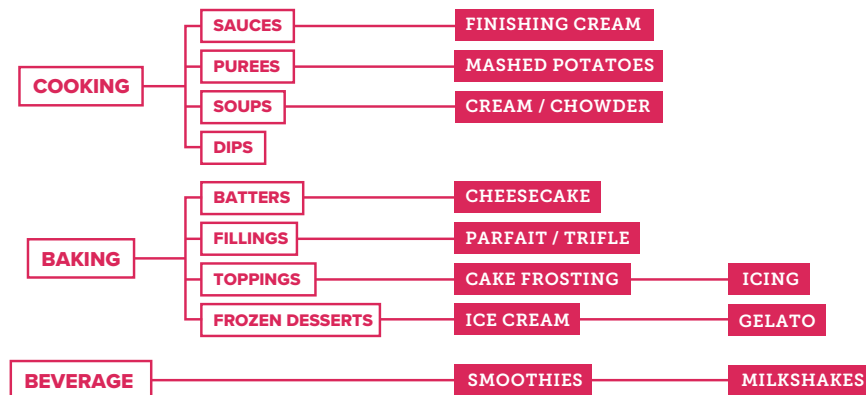
- WHIPPED CREAM
- SOUR CREAM
- MAYONNAISE



THICK

REPLACEMENT FOR:

- CREAM CHEESE
- GREEK YOGURT
- HUMMUS



For recipe inspiration and more information, visit [walnuts.org/walnut-cream](http://walnuts.org/walnut-cream)





[walnuts.org](http://walnuts.org) | [info@walnuts.org](mailto:info@walnuts.org)



For additional resources or to learn about collaborations with the California Walnut Board, please email [foodservice@walnuts.org](mailto:foodservice@walnuts.org).