



# NUT MILK NUTS—*rejoice!*

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“No cheesecloth?” Asked a friend.

“No cheesecloth,” I answered.

I had been road testing the NutraMilk, a curious appliance designed to make alternative milks and butters with little fuss or mess. If you’re a nut milk nut, you know the drill. Soak, rinse, blend, squeeze using cheesecloth or a nut milk bag, then clean up. If you have the time (some nuts require an overnight soak) and you’re making nut milk for one person, it can be an enjoyable, tactile process. But if you’re time pressed and making a lot of nut milk, not so much.

That’s where NutraMilk comes in. It’s a hybrid blender/food processor with some special features: a windshield wiper-like tool that helps circulate the product, a stainless steel mesh strainer, and a tap for dispensing the liquid. As part of the NutraMilk process, you make butter first with dry nuts or seeds, then you add water. The remaining pulp is easy to remove and the NutraMilk parts are simple to clean. As a bonus, the machine comes with a 307-page guide to making a variety of butters and milks, as well as smoothies, bowls, and dips.

The downside? The size. At 17 inches tall, it will take up a lot of room if your kitchen is tiny. And the price. It’s an expensive purchase at \$449.95. But if you’re committed to using it regularly and making your own alternative milks and butters and using the pulp in baked goods, a Nutramilk could eventually pay for itself.