

Deviously Delicious Spicy Nuts

Makes a big bowl full

INGREDIENTS

500g mixed, unsalted **nuts** (we used a mixture of almonds, walnuts, cashews and Brazil nuts)

2 tbsp unsalted **butter**

100g light brown muscovado sugar

60ml water

½ tsp ground cinnamon

¼ tsp mild chilli powder (use hot if you like it spicy)

¼ tsp smoked paprika

¼ tsp freshly ground black pepper

1 + ½ tsp Maldon salt

¼ tsp poppy seeds

¼ tsp chilli flakes

ALLERGENS

HIGHLIGHTED IN BOLD



PREPARATION

Preheat the oven to CircoTherm® 170°C and line a large baking tray with non-stick baking parchment. Place the mixed nuts in a bowl.

Place the butter, sugar and water in a saucepan and heat over a low heat, stirring occasionally until the butter and sugar has melted (this should take about 3-4 minutes). Stir the cinnamon, chilli powder, smoked paprika and pepper into the mixture in the pan.

Carefully pour the mixture over nuts in the bowl and stir together until the nuts are fully coated. Spoon the nuts onto the prepared baking tray and spread them out into a single layer, then sprinkle on 1 tsp of the salt.

Place in the oven and cook for 8-10 minutes, until the nuts are golden. Remove from the oven, then allow to cool, giving them a stir on the tray every couple of minutes so they don't stick together.

Sprinkle on the remaining salt along with the poppy seeds and chilli flakes. Once cool, place in a dish and serve.