



Nut nibbles

Opskrift af V-ZUG Ltd



Tilberedning
Tilberedningstid

Preparation

½ orange, unwaxed, zest

1 tsp salt

2 tbsp olive oil

3 tsp curry powder

1 tsp turmeric

1 knife tip of cayenne pepper

100 g almonds, whole, blanched

100 g cashew nuts, whole

100 g hazelnuts, whole

(For)varm ovnrummet til 150°C i Varmluft

Mix all the ingredients together except for the nuts. Add the nuts, mix together well so that all the nuts are covered with a fine layer of spice.

Spread the nuts out evenly on a lined baking tray.

Put the tray into the preheated cooking space. Roast.

Sæt retten ind

Varmluft 150°C i 25 Min.

Leave the nuts to cool down.

Tilbehør

Baking tray

Yderligere oplysninger

Oprettet den

12.04.2023

