



# Nut mix

Recipe by V-ZUG Ltd.



Preparation	10 Mins
Cooking time	9 Mins
Portions	4
Appliance	CombairSteamer V2000 from 2021

caramelized nuts

## Nuts

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- 150 g sugar
- 150 ml water
- 200 g nuts (e.g. walnut kernels, cashew nuts, almonds, pecan nuts)

## Nuts

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Preheat the cooking space to 180 °C using the hot air mode.  
Put all the ingredients in a pan and bring to the boil. Reduce the heat and simmer for 2 minutes.  
Pour off the liquid and strain the nuts.  
Spread the nuts over a lined baking tray and caramelize in the middle shelf position for 9 minutes.  
Allow to cool.

## Cooking steps

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**(Pre-)heat cooking space to 180 °C with Hot air**  
**Preheating finished. Put the food in.**  
**Hot air 180 °C for 9 Mins**





## Tips

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Season the nuts with salt and spices to taste before or after toasting.

## Accessories

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Baking tray

## Additional information

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