



Nut nibbles

Recipe by V-ZUG Ltd.



Preparation
Cooking
time

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

(Pre-)heat cooking space to 150 °C with Hot air

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.

Put the food in

Hot air 150 °C for 25 Mins

Leave the nuts to cool down.

Accessories

Baking tray

Additional information

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