



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

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