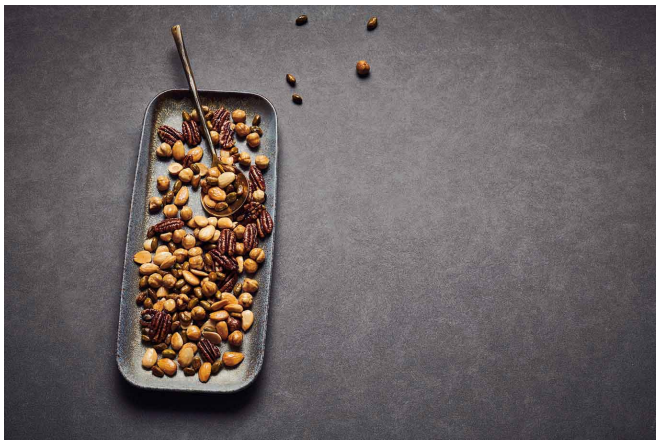
# Nut mix

Recipe by V-ZUG Ltd.



caramelized nuts

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

## Nuts

150 g sugar

150 ml water

200 g nuts (e.g. walnut kernels, cashew nuts, almonds, pecan nuts)

## Nuts

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

**(Pre-)heat cooking space to 180 °C with Hot air**

**Preheating finished. Put the food in.**

**Hot air 180 °C for 9 Mins**

## Tips

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

## Accessories

Baking tray

## Additional information

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