



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

