



Spiced nuts

Gaggenau Appliance:
Preparation Time: 10 minutes
Cooking Time: 25 minutes
Serves: 2

Ingredients

500g mixed nuts and seeds
(cashews, almonds, pecans, peanuts,
pumpkin seeds, sunflower seeds)
2 tbsp chopped fresh rosemary
2 tsp paprika
¼ tsp cayenne
1 tbsp sea salt
1 egg white
3 tbsp brown sugar

Method

Preparation

1. Preheat oven to Hot air 150°C and line enamel tray with baking paper.
2. Place nuts, seeds, herbs and spices in a large bowl and mix well to combine.
3. Whisk egg white in a separate bowl for 1-2 minutes until firm peaks. Whisk in sugar. Fold through nut mixture until well coated.
4. Spread on prepared tray and cook for 20-25 minutes, until golden. Set aside to cool. Store in airtight container until required.