

Roasted almonds

20–30 Min

Preparation

1 Bring sugar, water, vanilla sugar and spices to the boil in a pan with high sides or in a saucepan. Stir occasionally so that the sugar dissolves completely.

2 Add the almonds and mix with sugar mixture so that they are evenly coated all over. After a while, the dull sugar layer comes off and the sugar caramelizes. This process can take up to 8 minutes.

HINT: Attention: Don't let it get too dark, otherwise the caramel will taste bitter.

3 Spread the almonds directly onto a prepared piece of baking paper. Allow to cool completely. To prevent the almonds from sticking, brush the baking paper with a bit of oil.

HINT: For unconventional variations of the roasted nuts, experiment with chili, ginger powder or amaretto. Definitely worth a try!

Ingredients 4 Portions

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120 g	Sugar
100 ml	Water
200 g	Blanched almonds
1 piece	Bourbon Vanilla Sugar
0.5 tsp	Cinnamon, Ground
1 pinch	Cardamom, Ground
1 pinch	Sea Salt, Coarse