

Spiced Nut Brittle

Ingredients

225g caster sugar

50g pistachio kernels, roughly chopped

50g spiced cashews (see below) or plain cashew kernels, roughly chopped

50g dry roasted peanuts, crushed

For the spiced cashews

200g cashews

1 tsp groundnut oil

1 tsp smoked paprika

1 tsp ground cumin

sea salt

How To

To begin with, make the flavored cashews, if utilizing. Preheat the broiler to 190°C, fan 170°C, gas 5. Throw the cashews with the oil, smoked paprika and cumin. Spread out on a baking plate and meal for 5-7 minutes until fresh and daintily sautéed, giving them a shake partially through the cooking time. Eliminate from the broiler and sprinkle with ocean salt. Pass on to cool.

Line a 900g portion tin with lubed baking paper. Next make the caramel. Put the sugar in a weighty based pan with 125ml water and intensity over a medium intensity, blending delicately, until the sugar has disintegrated and the combination begins to bubble. Presently, quit blending and pass on the syrup to bubble for a further 8-10 minutes prior to diminishing the intensity and stewing until it turns a profound earthy colored caramel tone - you should give close consideration so it doesn't consume.

Eliminate the container from the intensity and - working rapidly - add every one of the hacked nuts and mix, it are equitably covered in the caramel to ensure they. Empty the blend into the lined portion tin. Utilizing the rear of a wooden spoon, spread the blend out equally and press it immovably into the right spot until around 1cm thick. Take care in light of the fact that the combination will be very hot.

Pass on to cool totally in the tin to permit it to solidify prior to eliminating it and cutting it up into little shards. Present with a scoop of vanilla frozen yogurt and a crush of lemon juice, in the event that you wish. Or on the other hand put the shards in an impenetrable holder to nibble on later.