

alustar

Backstar

Jet-Cut

freshstar.

ROASTED NUTS

 PREPARATION TIME
10 MIN

 BAKING TIME
15 – 20 MIN

4 cups raw mixed nuts to taste
1.5 tbsp olive oil
2 tsp masala curry powder
1 tsp chilli
2 tbsp chopped fresh rosemary
fine sea salt

TO ENJOY

between meals,
or on a fresh salad,
in your morning muesli,
or with many sauces.

PREPARATION

1

Preheat the oven to 220 °C degrees.

2

In a small bowl, mix together the oil, masala powder, chilli, salt and rosemary.

3

Pour the liquid mixture over the nuts and mix well.

4

Spread the nuts in an even layer on a piece of aluminium foil.

5

Roast for 15 to 20 minutes, stirring every 5 minutes, so that nothing burns.

6

Leave the nuts to cool.

7

Store in an airtight container for up to 3 months.