

SPICY MACADAMIA

INGREDIENTS

- 500g of Macadamia Nuts
- 250g of Caster Sugar
- 2 tbs of Ground *Lake Crystal Salt*
- 2 tsp Coriander Seeds
- 2 tsp Cumin Seeds
- 1/2 tsp Fennel Seeds
- Oil for frying



METHOD

- Dry roast the spices in a fry pan and lightly grind; add *Lake Crystal Salt*, mix and set aside in a large bowl.
- Heat 2 tbs of oil in a large frying pan and toss Macadamia Nuts until lightly coated. Sprinkle over caster sugar, and cook moderately until caramelised.
- Cool a little - tip caramelised nuts into bowl ensuring an even coating of *Lake Crystal Salt* and spices.
- Leave to cool in a single layer on a lined baking sheet.
- Serve as nibbles with cocktails & aperitif.

Lake Crystal natural lake salt - an organically certified fine food salt developed for the food enthusiast, discerning cook and the health conscious consumer.