

SPICY MACADAMIA



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.