

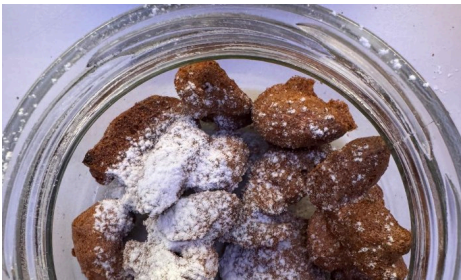
Spiced nuts

Cuisine: **German**
Food category: **Vegetarian dishes**



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Company: **Retigo DE**



Program steps

1

 Hot air

 100 %

 Termination by time

 00:08
hh:mm

 180 °C

 80 %



Ingredients - number of portions - 10		
Name	Value	Unit
Nuts, unroasted, unseasoned, mixed (walnuts, pecans, almonds, pistachios, cashews)	1	kg
Olive oil	50	ml
Paprika powder	15	g
Apple strudel spice (Kotanyi)	15	g
Chili powder	10	g
Salt	15	g
Lemon pepper	5	g
Protein	4	pcs

Directions

Whisk the egg whites until soft peaks form, but not quite stiff. Add the spices and olive oil and mix well. Add the nuts and mix until completely coated.

Spread the nut mixture onto a non-stick baking sheet, ensuring it is evenly distributed. Bake for about 8 minutes at 180°C (350°F) using the convection setting, let cool, and remove from the baking sheet. The non-stick coating makes this easy, even without parchment paper.

Sprinkle the nuts with a little powdered sugar before serving.

The spice mix can be varied to your liking – for example, with turmeric, cinnamon, cardamom, or other spices.

Recommended accessories



Vision Bake