

Caramel almonds/ roasted almonds

Preparation time: 30 min. ·

Quantity

Ingredients for 2 people.

Ingredients

150 g Raw, peeled almonds

150 g Sugar

Preparation

Place the almonds and sugar in a shallow pan. Roast the almonds over a low heat, stirring constantly, until the sugar has completely dissolved and caramelised. The sugar must not become too dark, otherwise the caramel will taste bitter.

To cool, spread the caramelised almonds on a layer of baking paper or an oiled baking tray (this makes them easier to remove later).

Caramelised almonds taste great on their own as a sweet nibble, but also as a little extra on a cake or dessert.

As caramel almond slivers:

Spread between two double layers of cling film and roll over vigorously with a rolling pin. Alternatively, the almonds can be crushed in a mortar.

The coarse almond caramel slivers are ideal for decorating Christmas biscuits or cakes.

As caramel sugar:

For a very fine caramel sugar, put the almonds in a kitchen blender, but be careful not to make an almond paste, i.e. do not blend too long and rather gradually in smaller portions. Use the

caramel almond sugar to sweeten cappuccino, latte and tea. Or replace the white sugar with caramel almond sugar the next time you bake biscuits.