

Spicy spiced almonds

Healthy crunchy snack for on the go, at home, in the office and a great homemade gift for dear friends

Preparation time: 20 min. · Level of difficulty: easy ·

Quantity

Ingredients for 10 servings.

Ingredients

2 piece Eggs size L
2 tbsp Sri Lanka sea salt
1 tbsp Chilli powder
1 tbsp Ground cumin
400 g Raw, peeled almonds

Preparation

Preheat the oven to 150°C.

Beat the egg whites until stiff. Quickly fold in the spices. Add the almonds to the mixture, mix well so that all the almonds are coated with the spiced whipped cream. Spread the almonds on a baking tray with baking paper and roast in the oven for about 15 minutes.

Let them dry well and store them in an airtight container so that they stay crunchy.

Express variant: use Ametlla almond spice mix 2 or 3 as a spice.

As a variant - spiced almonds with rosemary:

400 g almonds

- 1 egg white (large egg)
- 1 tsp brown cane sugar or 100 g icing sugar
- 1 tsp sea salt
- 1 sprig freshly chopped rosemary (approx. 1 tbsp.)
- ½ tsp chilli pepper "Tap de Cortí"