Rosemary Spiced Nuts

We like to use large whole nuts, maybe 3 types like cashews, almonds, pecans, hazelnuts, preferably unsalted. Then you can tailor the seasoning to taste.

For 300g of whole mixed nuts:

Warm 2 tbsp olive oil in a small pan and add 2 tbsp coarsely chopped Rosemary Green Ginger leaves along with 1 tsp thyme leaves. Warm gently for one minute then add 1 tsp cumin and 1/4 tsp chilli powder (or to taste).

Pour the flavoured oil over the nuts in a bowl and toss to coat well. Spread out on a baking tray and sprinkle with 1 tbsp sugar, 1 tsp salt and a few grindings of black pepper.

Roast the nuts in a low oven at 150°C, 130°Cfan, 300°F for about 15 minutes until just golden, stirring halfway though.

The nuts will store, once cool, in an airtight container for 2 – 3 weeks.