

SPICED ALMONDS

Prepared by: Laura Lutz, March 2020

Source: At My Table, Nigella Lawson

Yield: 2 cups

- ½ teaspoon ground cumin
- ½ teaspoon ground coriander
- ½ teaspoon ground cinnamon
- ½ teaspoon cayenne pepper
- 1 tablespoon vegetable oil
- 1 teaspoon honey
- 1 lime, finely grated zest
- 1 teaspoon sea salt flakes or kosher salt (plus more to taste)
- 2 cups skinned almonds

Preheat oven to 350 degrees.

In a large bowl mix together (silicone spatula works best) the cumin, coriander, cinnamon, cayenne, oil, honey, lime zest and salt until you have a scant, thick, rust colored paste.

Scatter the almonds onto a baking sheet and cook in the oven for about 15 minutes (but check at 10), by which time the nuts should be colored slightly.

Quickly tip the hot, toasted almonds into the bowl you have ready and waiting with its paste, and stir briskly with your spatula until nuts are lightly and evenly coated with the sticky spice mixture, with not left sticking to the bowl. This could take a couple of minutes. Add salt to taste, then transfer to a large plate to cool a little – this dries out and sets the spicy coating, and hardens the nuts – before becanting into a serving bowl. Know, too, that they're every bit as good completely cold, which means you can comfortably make them in advance.

