



Gingerbread spiced hazelnuts

2 cups raw hazelnuts (preferably organic)

1,5 cup water + 4 tbsp coarse sea salt

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1 tsp ground ginger

1 tsp ground cloves

2 tsp ground cinnamon

1/4 tsp freshly ground black pepper

a dash of cayenne pepper (or other chili pepper)

1/2 tsp fleur de sel + more to sprinkle

1 tbsp rapeseed oil (or oil of your choice)

1 tbsp maple syrup

- 1) Bring the water to a boil with 4 tbsp coarse sea salt. Remove from the heat and add the hazelnuts. Leave to soak in the salt solution for 30-45 minutes. Drain well.
- 2) Preheat the oven to 150° C (300° F). In a large bowl mix the drained hazelnuts with all the spices, salt, oil and maple syrup and make sure all nuts are covered in spices.
- 3) Spread the nuts evenly on parchment paper on a baking tray. Sprinkle with more fleur de sel and roast for about 25 minutes. Turn off the oven and leave the tray with the nuts to dry further until the oven is cool. Store in an airtight container for up to two weeks.