

# Szechuan Spiced Nuts

by Françoise La Prune

makes	level	prep time	cooking time	category
~450g / 15.3oz	easy	5 min	20 min	weekend impress

These 'Szechuan Spiced Nuts' will have your tongue literally tingling with joy. They taste fabulous! Store them in an airtight jar and they will keep for several weeks. They are best enjoyed on their own or as the perfect accompaniment to a glass of beer or cocktail such as the 'Basil Ginger Drop'.



## Ingredients

- 1 **egg white**
- 2 **tbsp maple syrup**
- 2 **tbsp Szechuan pepper** - *roughly ground with pestle and mortar*
- 1 **tsp chilli flakes**
- 1-2 **tsp salt** (*depending on your preference*)
- 150g / 5.3oz **almonds**
- 150g / 5.3oz **cashew nuts**
- 150g / 5.3oz **macadamia nuts**

## Instructions

1. Heat the oven to 180°C / fan 160°C / 355°F.
2. Line a baking tray with greaseproof paper.
3. Beat the egg white and the maple syrup in a bowl until soft - 15 sec.
4. Add all the remaining ingredients to the bowl and toss until evenly coated.
5. Spread the nuts out on the baking tray. Toast in the oven for 20 min, turning twice.
6. Leave to cool - the nuts will now become crunchy.
7. Store in an airtight container to keep them crunchy. They will keep easily for 3 weeks.
8. Enjoy!

## Tips / Variations:

- Want it less nutty? Swap some of the nuts with pumpkin and/or sunflower seeds.
- Want another flavour? Exchange the Szechuan pepper with 2 tbsp of smoked paprika powder.

