

CANDIED HAZELNUTS

SERVES: 6

INGREDIENTS

1/4 cup brown sugar
1 tablespoon water
1/4 teaspoon salt
1/4 teaspoon cinnamon
1 cup hazelnuts, roasted and unsalted

METHOD

1. In a small saucepan, combine brown sugar, cinnamon, salt, and water. Stir until combined and melted.
2. Add hazelnuts and stir to coat. Cook for 2-3 minutes over medium heat until mixture reduces slightly, and hazelnuts look sticky.
3. Pour nuts onto a sheet of parchment and spread into a single layer. Allow to cool. Store in a sealed container until ready to use.