

SPICED OREGON HAZELNUTS



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YIELD: Small-Batch Recipe (1 lb / 450 g)

INGREDIENTS

1 lb. / 450 g Raw hazelnuts
6 Tablespoons / 128 g Honey
1 Tablespoon / 20 g Maple syrup
 $\frac{2}{3}$ cup / 135 g Granulated sugar
 $1\frac{1}{2}$ Tablespoon / 15 g Cinnamon, ground
1 Tablespoon / 8 g Allspice, ground
 $2\frac{1}{2}$ teaspoons / 15 g Salt
1 teaspoon / 2 g Cardamom, ground
1 teaspoon / 2 g Espelette pepper*

METHOD

1. Preheat oven to 350°F / 175°C. Line a sheet pan with parchment or a Silpat.
2. In a large bowl, whisk honey and maple syrup. Add hazelnuts and toss until evenly coated.
3. Spread nuts in a single layer and roast for 8–10 minutes, stirring once, until lightly toasted, taking care not to burn.
4. While nuts roast, mix sugar, spices, and salt in a separate bowl.
5. Immediately toss hot hazelnuts with spice mixture. Do not let the nuts cool first.
6. Spread nuts back onto the sheet pan. Cool completely, breaking up clumps as they set.

Storage: Airtight container up to 2 weeks or freeze up to 2 months.

*Espelette pepper (*piment d'Espelette*) is grown in Espelette, in Labourd province, France. In an emergency, you can substitute sweet paprika or chili powder, but the flavor is simply not the same. You can order Espelette pepper online.