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SLOW ROASTED ALMONDS

Recipe used in cooking classes by Susan Brooking

1/2 pound blanched almonds (about 1 3/4 cups)
1-2 tablespoons CALIFORNIA OLIVE RANCH EXTRA VIRGIN OLIVE OIL
Fine sea salt or kosher salt

Preheat the oven to 300°.

To blanch the almonds: Bring a large pot of water to a boil over high heat. Add the almonds and boil 30 seconds. Drain the almonds in a sieve and immediately wrap them in a clean dish towel. Rub them vigorously in the towel to loosen the skins, then, working quickly while the nuts are hot, slip the blanched almonds out of their skins.

Put the almonds on a rimmed baking sheet. Add COR EVOO and stir with your hands to coat them evenly. Sprinkle generously with salt and stir again. Bake until they are golden brown throughout and crisp, 30 to 40 minutes, stirring them around once or twice on the baking sheet so they cook evenly. Break them open to check for doneness.

Spread the almonds on a paper towel and sprinkle generously with more salt. Let cool, then store in an airtight container.

Yields 1 3/4 cups

Note: Don't skimp on the salt. Some of it will fall off, so use more than you think you need. Packed airtight, the almonds will stay fresh for a week to 10 days

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