

ROASTED ALMONDS WITH CORIANDER, CHILLI & OLIVE OIL



PREPARATION:

Add the olive oil and almonds to a hot saute pan. Saute and kind of toast the almonds until golden brown, shaking the pan regularly to colour them evenly and accentuate their nutty flavor. Crumble in the chilli and coriander to taste and add the sea salt. Toss over and serve hot on a large plate.

INGREDIENTS: (SERVES: 8)

1/2 tablespoon olive oil
1 1/2 cups blanched almonds
1 teaspoon coriander seeds, crushed
1 to 3 small dried red chili peppers
2 generous pinches of sea salt

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