

# Australian Nut Processors

## Recipe ALMOND AND MACADAMIA NUT PRALINE

Ref No. ANP013

### INGREDIENTS:

1/2 cup **DUCKS NUTS SLIVERED ALMONDS**, toasted  
1/2 cup **DUCKS NUTS MACADAMIAS**, roughly chopped and toasted  
1 1/2 cups sugar  
1/3 cup water

### METHOD:

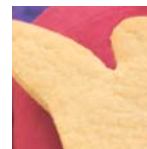
Spread **DUCKS TOASTED NUTS** evenly on a flat tray lined with baking paper and allow to cool.

Place the sugar and water in a saucepan and cook over gentle heat, **DO NOT STIR THE SYRIP**.

When the sugar has dissolved allow to boil and cook until a light golden colour.

Pour the toffee immediately over the nuts and allow to cool, when hard, lift off the baking paper and break into chunky pieces.

Store in an airtight container.



### NOTES:

- Toasting reduces the moisture content and intensifies the flavour of nuts. When toasting nuts sprinkle in a single layer onto a baking tray and place in a preheated moderate oven. Gently shake the tray periodically to avoid burning around the edges. Cook until lightly coloured.
- Never leave the cooking toffee unattended. When making toffee watch the bubble structure as it will change from a large bubble to small popping bubble when just starting to turn golden. Remember the heat of the pan and the toffee will continue the cooking process even after removed from the heat.
- Shards are great for decorating around cakes or crush the toffee and top your favourite dessert. Spectacular either way.



**SAUNDERS'**

**MALT  
EXTRACT**