
KITCHEN CONNAISSEUR

Candied Moroccan Walnut, Peanut, and Pistachio Brittle



Recipe by Serene Choo, Stratford Chefs School

ingredients

1 1/2 cup	Walnut halves or pieces, unsalted
1/2 cup	Pistachios, unsalted and shelled
1/2 cup	Pecans, unsalted
1 - 2 Tbsp*	Moroccan Spice Blend
1 tsp	Salt and pepper
1 cup	Sugar
Enough water	to just cover surface of sugar
2 drops	Lemon juice

instructions

- Preheat oven to 300F.
- Combine salt and pepper with Kitchen Connaisseur's Moroccan Spice Mix.
- On a baking sheet lined with parchment, sprinkle spice mix onto walnuts, pecans, and pistachios, toss and place in oven for 10 -15 minutes until toasted and dry. Set aside and cool.
- In a small saucepan, place sugar and water. On stove top, bring mixture to a boil, allow mixture to boil and bubble until it turns to a caramel colour (amber colour), take off heat and drizzle on top of nuts to lightly coat.
- Cool for 15 minutes or until the sugar has hardened. Break off into chunks.
- Pairs well with slices of brie, or added to a popcorn mix, or a finishing touch to recipe below.

To make this recipe into a taffee, add 1/8 C 10% half and half to sugar mixture before boiling and 2 t of unsalted butter to sugar mixture right after taking off heat, swirl to melt butter fully and pour onto nuts.

*Depending on level of spiciness desired