



Desiree's Delightfully Delicious Candied Nuts

Courtesy of Desiree Monterosso, National Sales Director, Ritrovo



Total Time: 20 minutes

Prep time: 5 minutes

Cook time: 15 minutes

Serves: 10



Ingredients

2-3 cups of toasted nuts, preferably something round but any variety will work.

1 cup sugar

1/3 cup water

1 Tsp Casina Rossa Sweet & Salt

or

1 Tsp Casina Rossa Sale Digestivo

Directions

Put nuts, water and sugar in a heavy bottomed skillet or pan. Make sure pan is very clean; it helps with caramel making. Stir ingredients together over moderate heat, until the sugar dissolves and the water start to evaporate. Continue stirring, moving the ingredients around in the pan.

As the water evaporates the caramel will get thicker. At a certain point, it will 'break' and become "sandy" looking. This is normal! Lower the heat slightly and continue stirring the nuts, coating them with the sandy sugar and scraping the melted caramel sugar from the bottom of the pan. I like to keep cooking them until the sugar is quite dark and golden, but you can pull the nuts at any time, to your preference.

If the pan gets too hot, remove it from the heat, tilt and continue coating the nuts. When you've achieved a color you like, sprinkle with the sea salt, stir one last time and tip the nuts out on a sheet tray to cool.

Cooking time is approximately 15 mins.



Buon Appetito!