Caramelized Nut Mix

Introduction

Caramelized nuts are a classic sweet-and-savory snack, prized for their crisp texture and toasted aroma. In this recipe, **SHO - Concentrated Light Stock** is incorporated into a glaze of cane sugar, sherry vinegar, water, and neutral oil before the nuts are roasted. The stock enhances the nuts' natural savory character and adds an umami dimension that balances the caramelized sweetness, creating a versatile garnish or a base for a savory nut praline.

Recipe Details

Yield/Servings: 10 servings (Approx. 124 g per serving; 1.24 kg finished yield)

Allergens: Tree nuts (depending on nut mixture); sulphites may be present in sherry vinegar

Prep Time: 10 minutes (excluding cooling)

Cook Time: 15 minutes

Total Time: 25 minutes (excluding cooling)

Ingredients

Ingredient	Quantity (g)
SHO - Concentrated Light Stock	50
Nut Mixture (of your liking)	1000
Cane Sugar	100
Water	70
Sherry Vinegar	20
Neutral Oil	20

Instructions

1. Place all nuts in a bowl.
2. Melt cane sugar, **SHO - Concentrated Light Stock**, water, sherry vinegar, and neutral oil in a pot.
3. Pour the melted mixture over the nuts and stir to coat evenly.
4. Spread the coated nuts on a baking tray.
5. Roast in a preheated oven at 180°C (350°F) for 10 minutes.
6. Mix the hot nuts and roast for an additional 5 minutes.
7. Let the caramelized nuts cool down completely.
8. Lightly crush the cooled nuts to separate them.
9. Optional: Mix with other dried fruits or blend in a mixer to create an umami-packed nut praline.

Tips and Notes

- Customize the nut mixture to your preference.
- Monitor the nuts during roasting to prevent them from burning.
- Ensure the nuts are fully cooled before crushing.
- The caramelized nuts can be used as is, mixed with dried fruits, or processed into a praline.