



S O M E R L E D  
• C E L L A R B A R •

*Salted and/or roasted almonds are a standard feature of Spanish bars and this is my adaptation of instructions given by Frank Comorra in his Movida cookbook.*

*Served alongside tastings and glasses of wine since Day 1 at Somerled, they have become addictive!*



## HEATHER'S ALMONDS

**For a 750g packet of raw almonds:**

Dissolve 3 teaspoons salt in 1/4 cup hot water.  
Stir in the almonds, making sure they all get wet.

Pour half the almonds on a dinner plate lined with baking paper, spreading them out in a thin layer. Place in microwave and cook for 4 minutes.

Lift the almonds with the baking paper and place on an oven tray, again spreading them out. Roast at about 180C for approximately 4 minutes.

You'll start to hear some crackling and that is a good clue that they are close.

The timing depends on the oven of course and we use a small benchtop oven which is very efficient. Suffice to say that just brown is good, burnt is bad!

They'll be chewy when they're straight out of the oven, and will crunch up as they cool down. There should be a snap upon eating and no chew. If still a tad chewy, return to oven for a bit.

Once they have cooled, they can be stored in an airtight container for a couple of weeks. Enjoy! Heather.