

Miele

Zhoug cashews

By Miele

5 minutes

Preparation Time

8-12 minutes

Cooking Time

2 ½ cups

Serves



INGREDIENTS

Zhoug spice mix

- ½ tsp cayenne
- 3 tsp coriander seeds
- 1 ½ tsp cumin seeds
- 2 tsp caraway seeds
- 4 cardamom pods
- ¼ tsp black peppercorns
- 2 tsp salt flakes
- ¼ tsp citric acid
- 1 tbsp dried parsley
- 1 tbsp dried coriander

Cashews

- 300 g (2 ½ cups) cashew nuts, raw
- 1 tbsp neutral cooking oil
- 2 tbsp zhoug spice mix

Miele accessories

- Baking tray

METHOD

Zhoug spice mix

1. Place all ingredients into a spice grinder and process to a powder.

Cashews

1. Combine the cashews, oil and spice mix in a bowl and mix well. Spread over a baking tray.
2. Place the tray into the combi steam Pro oven on shelf level 2. Select Combi mode: Fan Plus at 180°C + 10 minutes

+ 0% moisture + preheat off, or cook until golden.

Hints and tips

- The nuts can be cooked in the oven on Fan Plus at 180°C with Crisp function activated for 8–12 minutes.