



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.