



# Grissini with spiced nuts



## Rezept für 4

### Ingredients for grissini

200 g flour  
80 g durum wheat  
semolina  
7 g salt  
150 g water  
10 g yeast  
1 tbsp malt powder

### Ingredients for spiced nuts

200 g hazelnuts  
200 g cashews  
200 g almonds  
12 g coriander  
14 g salt  
75 g sugar  
35 g egg white

### To prepare the grissini

Knead all the ingredients in the KitchenAid for 10 minutes and then put in a cool place for half an hour. Using a knife or palette knife, cut the dough into grissini strips and pull to lengthen. Bake on the hot air setting at 160 °C for 10 minutes.

### To prepare the spiced nuts

Lightly beat the egg white (mix with the whisk). Add the nuts and seasonings. Then spread out well on a baking mat so that the nuts don't stick together and bake on the hot air setting at 180 °C for about 10-15 minutes until golden. Allow to cool.



**Anrichten**

## **Cooking level for grissini**

Preheated

10 minutes | Hot air setting at 160 °C

## **Cooking level for spiced nuts**

Preheated

Approx. 10-15 minutes | Hot air setting at 180 °C