

ALMONDS - FRIED

© All rights reserved Taste Buds, Inc. - Confidential

Yield: 3 Pounds

Shelf Life: 7 days

Equipment: Almond Basket, fryer, large mixing bowl, measuring spoons, sheet trays, 1/6 pans with lids

Ingredients:

2 quarts Slivered Almonds

3 TBL Kosher Salt

Procedure:

1. Measure 2 quarts of almonds into a **almond basket**. **Do not use a flour sifter.**

NOTE: No more than 2 quarts can be fired at once.

2. Fry for **1 1/2 minutes**. Gently agitate the almond basket during the cook time.

3. Remove the almond basket from the oil. Allow to drain fully, then empty the almonds into a large mixing bowl.

4. Measure in the salt, and mix together **immediately**.

NOTE: This must be done while the almonds are still hot.

5. After the salt has been thoroughly mixed in, spread the almonds out in a 1" layer on sheet trays, and allow to cool at room temperature.

6. Once the almonds are cool, transfer to 1/6 pans with lids, and store at room temperature.

7. Label, Date, and Rotate.

C: Light tan; Visible salt.

T: No clumps; Free flowing.

F/A: Toasted nut aroma; Salt, toasted nut flavor; no bitterness.

HR: 1/6 pan w/ lid; Room temperature.

SL: 7 days