

Yotam Ottolenghi's recipe for lemon and sage roasted almonds

A snack to savour at any time during the festive season

Serves 8, as a snack

lemon juice 70ml (ie, from 2 lemons), plus the skin of 1 lemon shaved off in about 8 thin strips

unsalted butter 30g

blanched almonds 400g

sage leaves 5g, roughly chopped

rosemary leaves 5g, finely chopped

maple syrup 1 tsp

flaky sea salt

olive oil 2 tsp

sumac 1 tsp

urfa chilli flakes 1½ tsp

Heat the oven to 130C fan/gas mark 2. In a small saucepan, reduce the lemon juice on a high heat for 3 minutes until only 1½ tablespoons remain, then tip into a bowl.

Melt the butter in a small saucepan on a high heat, then strain through a fine-mesh sieve into the lemon syrup bowl (discard the butter solids). Stir in the almonds, lemon strips, herbs, syrup and 1¼ teaspoons of salt, then spread out on a 30cm x 40cm oven tray lined with baking paper.

Roast for 18-20 minutes, stirring from time to time, until the nuts are golden-brown and the herbs and lemon are crisp. Stir in the oil, sumac and chilli, roast for 3-4 minutes, until a deep golden-brown, then leave to cool before serving.