

ITALIAN CROCCANTE

INGREDIENTS

- 10 oz (280 g) raw almonds
- 5 oz (140 g) honey
- 5 oz (140 g) brown sugar
- 1tsp lemon juice
- 1 tsp orange juice
- 2 tbsp peanut oil
- 1 pinch table salt

INSTRUCTIONS

ITALIAN CROCCANTE MIXTURE

1. Preheat the oven to 355° F (180° C), then bake the almonds for 5 minutes.
2. Set the temperature to 195° F (90° C) and keep the almonds warm.
3. Meanwhile, pour the honey into a thick-bottomed heavy pan along with the sugar, the salt, the lemon juice, and the orange juice.
4. After that, place the pan over low/medium heat and melt until 265° F (130° C) is reached, occasionally stirring with a metal spoon.
5. Now, pour the hot almonds into the caramel sauce and cook until the mixture reaches 330 °F (165° C). It is critical to not go over 340° F (171° C).
6. Finally, pour the Croccante mixture into a tray lined with oil-greased parchment paper, and shape into a uniform layer with the help of two lightly greased metal spoons.

ALMOND BRITTLE BARS

To cut the Croccante properly, you have two different choices.

1. Wait until the almond brittle layer is almost solidified, then cut into regular pieces and let them reach room temperature.
2. Wait until the Croccante is rock solid, then break it with a big knife into irregular pieces.

Do not refrigerate; otherwise the Croccante becomes mushy.

