

Coffee Crusted Party Blend.

By Chef Steve Strecker, Atomic Dinner Rolls

Perfect for snacking while binging on your favourite new show or to bring to a pot luck. Make this dish ahead of time and store in air tight containers for your future fix. The roasted nuts in this mix blend well with the heavy body and caramel notes of Manitoba Bold!

Ingredients:

- 4 tbsp of brewed Manitoba Bold Coffee
 - 1 egg
 - ½ cup unsalted cashews, shelled
 - 1 tsp dill weed
 - ¼ cup unsalted pumpkin seeds, shelled
 - 3 tbl granulated sugar
 - ¼ cup unsalted walnuts, shelled
 - ¼ tsp cayenne pepper
 - ¼ cup unsalted hazelnuts, shelled
- ¼ cup unsalted almonds, shelled



Instructions:

1. Brew yourself a pot or french press of Manitoba Bold from our Gourmet Coffee Specialists Signature Collection. Use 4 tbsp for this recipe and enjoy the rest, you deserve it!
2. Separate the egg white into a medium mixing bowl. Using a whisk, whip the egg whites and sugar into a stiff peak. Fold in the dill, cayenne and coffee.
3. Mix all the nuts together in egg mixture until evenly coated, transfer to a parchment lined sheet pan and bake at 350°F for 12 minutes or until golden brown.
4. Cool, serve and enjoy!

Note This mix will store in the fridge for roughly one week when properly cooled prior.

