



Hazelnut Syrup

Ingredients

- 225ml water
- 190g brown sugar
- 50g honey
- 150g blanched hazelnuts

Method

Roast your hazelnuts by placing them on a baking tray and roasting for 15-20 minutes pre-heated to 160°C/320°F. When they begin to turn brown and fill the room with their aroma, remove them from the oven.

Place the nuts into a plastic freezer bag, seal, and crush them with a rolling pin.

Add the water to a large pan and bring to boil. Stir in the sugar and honey until both are dissolved, then add the crushed hazelnuts.

Keep boiling, stirring continuously, for at least 5 minutes. Reduce heat and simmer until the mixture has reduced by approximately a quarter or a third.

Strain the mixture in to a separate pan or large bowl. Allow to cool and pour in to a Kilner® 250ml Square Clip Top Bottle.

Refrigerate and use within 3 weeks.

