

Tapas of Almonds

Ingredients

1/4 tsp cayenne pepper	1/2 tbsp salt
2 tbsp butter	1/4 tbsp olive oil
1 3/4 cup blanched almonds	1 tsp toasted sesame seeds
1 sprig of fresh tarragon (optional)	

Preparation

To make the salted almonds, mix together the cayenne pepper and salt in a bowl. Melt the butter with the olive oil in a frying pan. Add the almonds and cook, stirring constantly, for 5 minutes. Turn off heat when the almonds are golden.

Toss the almonds into the salt mixture and toss until the almonds are well coated. Let cool.

To serve sprinkle toasted sesame seeds on top. Garnish with fresh sprigs of tarragon and sprinkle with extra sprinkle of salt.