



**We have quite an abundance of foraged Hazelnuts at the moment. So this seemed like a nice little treat for very little money.**

**Ingredients:-**

440g of sugar  
250 ml of water  
70 g Hazelnuts, lightly toasted and roughly chopped  
finely grated zest of 1 orange

**Method:-**

- (1) Line a baking tray with baking paper.
- (2) Combine the sugar and water in a small pan over medium-high heat and stir well until the sugar has dissolved. Cook for 10-12 minutes, or until golden. Stirring regularly.
- (3) Quickly add the hazelnuts and zest and stir to combine.
- (4) Pour immediately onto baking tray, spreading to cover the whole surface. Allow to cool.
- (5) Break with a rolling pin.
- (6) Store in an airtight container.