









Caramelized almonds (recipe from Spain)	
Ingredients	
<p>Water ½ kilo</p> <p>Sugar ½ kilo</p> <p>Almonds (toasted but not salted) ½ kilo</p>	
Execution	
In a pan put the water and the sugar.	 
<p>Add the almonds.</p> <p>Optionally, we can add vanilla powder, cinnamon powder or cognac, for more taste and aroma.</p>	
Bring the pan to a boil and stir regularly.	
Once the water decrease, low the heat and keep stirring.	
The almonds are ready when the sugar is caramelized.	
Put the almonds on a grease paper, split them and leave to get cold.	
Enjoy!	