Herb- Spiced Toasted Almonds

1 Mix almonds, olive oil, coarse sea salt (Maldon is not the worst choice...) and fresh thyme in a bowl. The almonds should be lightly covered with olive oil, but not exactly drenched. Season to taste, I like them pretty salty.

2 Evenly pour them on a baking tray (lined with parchment paper) and toast them in the preheated oven (190°C/370°F) for about 5 to 10 minutes. Watch them carefully, as they tend to easily get too dark and therefore bitter.

3 Take them out and let them cool of for a few minutes. Best served still warm.

4 Preheat oven to 160°C (320°F). Cook heavy cream and the vanilla bean (shell & scraped out seeds) in a small pot and bring to a boil. Remove from the stove and add the tea in a little tea- bag, let infuse for about 5 minutes or to your taste, then remove tea- bag and vanilla bean.

5 Combine egg yolks and sugar and blend well, until the mix becomes pale and thick. Add the warm (not hot) cream mixture to the eggs and blend well. Return the mix to the pot and stir over low heat for 5-10 minutes (do not boil), until custard coats the back of a wooden spoon, then remove from heat.

6 Pour the mixture into ovenproof ramekins and align them in a deep baking dish. Add enough water to cover half the sides of the ramekins and bake at 160°C (320°F) for about 25 minutes or until set.

7 When done, remove from oven and chill in refrigerator for at least 4 hours or better overnight. Just before serving, add a thin layer of sugar and caramelize with a blow torch.

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Recipe source: Mary Beth

Required time: prep. 5 min., baking time 5-10 min.

Ingredients (amounts by guess and by gosh):

* almonds
* olive oil
* coarse seal salt
* fresh thyme (just the leaves)

Earl Grey Crème Brûlée

Recipe source: own creation

Required time: prep. 20 min., baking 25 min., serves 4 to 6

Ingredients:

* 500ml heavy cream
* a vanilla bean
* 3 tsp Earl Grey tea
* 4 egg yolks
* 50g sugar
* fine sugar for caramelizing

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