

Crispy Coated Peanuts

It is very important to use raw, shelled peanuts with intact skins. Without the skin the coating falls off. We do this in an air fryer, but a fan oven and a shallow metal bowl should work fine – or use a hot air gun!

Ingredients

250g	Raw peanuts	½ tsp	Hot paprika or cayenne
¼ tsp	Cooking oil	½ tsp	garlic powder
1 tbsp	Chickpea flour	1 tsp	Onion powder
½ tsp	Salt	1 tbsp	Light soy sauce

Instructions

Toss the peanuts in a large metal or glass bowl with the oil to evenly coat them – this really does not require much oil. You can use spray-on oil, just don't over-oil them. Pop your oiled nuts in the air fryer or preheated fan oven at 200C for 6 mins to roast them. Jiggle them half-way. Meanwhile, prepare the coating.

Mix the chickpea flour, salt, paprika, garlic powder and onion powder in the empty, oily peanut bowl. Gradually whisk in about a tablespoon of light soy sauce until you have something like slightly runny peanut butter.

By now your peanuts should be hot and glistening. Tip them into the bowl and really quickly mix it all together; I use a fork for this. After a few seconds the heat from the peanuts should create lots of steam. Do not mix much longer or the skins come off. Pop the peanuts back in the air fryer, evenly spread out, for 3 minutes. Shake them loose, and pop back in for another 2-3 minutes (some types of peanut burn quickly, some don't).

Pour into a metal sieve or colander, shake to break up the larger lumps, spread the nuts out, and leave to cool completely. Yes, you can prop a small desk fan over the sieve to cool them quickly if you are impatient.

Snack away. Will keep in the open for a day or so, otherwise let them stabilize for 4-6 hours then store in a sealed container. No idea how long they last beyond that, the situation has not yet arisen.