

Johannis Nuts

Harvest the tree nuts around 21 June. The nuts are soft and green. Prick each nut at least 10 times with a needle or fondue fork. It is best to work with gloves, otherwise you will get black hands.



Put the nuts in a pot and cover with cold water. Leave to stand for at least 2 weeks and strain and refill the water daily. The nuts turn dark and the bitter substances are removed.

For 1 kilogram of pickled nuts:

200 g	raw sugar
100 g	granulated sugar
1 dl	port wine
2 dl	red wine
1.5 dl	white wine vinegar
2	cinnamon sticks
2	whole star anise
3	cloves
2	bay leaves
1	lemon zest
1	spoonful mulled wine spice
2	Black tea bags



- ❖ Caramelize the granulated sugar in a large pan.
- ❖ Deglaze with red wine and add port and vinegar, bring to the boil.
- ❖ Add the cane sugar and stir until dissolved.
- ❖ Add all the spices and bring to the boil
- ❖ Remove the nuts from the water and add to the broth and bring to the boil again.
- ❖ Leave to stand, covered, for at least 2 days

After that:

- ❖ Bring to the boil again and simmer on a low heat for 60 minutes.
- ❖ Remove the nuts from the broth with a skimmer and pour into clean jars, adding enough of the liquid to cover all the nuts in the jar.
- ❖ Close the jars tightly, turn upside down and leave to cool.
- ❖ Store in a dark and cool place for at least 5 months.
- ❖ If you like, you can sterilise the filled jars.



Black walnuts - or currants as we call them - go wonderfully with: Hard cheese, game specialities, vanilla ice cream with honey and Panna Cotta.

Andrea und Markus Sprenger – von Siebenthal
Hosts at the Golfhotel Les Hauts de Gstaad & SPA

