



SWEET & SAVORY

TEN EASY RECIPES USING OREGON ORCHARD HAZELNUTS

 Oregon
Orchard.®



SWEET RECIPES





SCHNECKEN

What is schnecken? Think of a cinnamon roll, but made better with hazelnuts. Schnecken is a classic hazelnut treat and a traditional favorite of hazelnut growers in Oregon.

INGREDIENTS

Hazelnut Cinnamon Roll Dough

3 1/3 cups bread flour
3 tablespoons sugar
1/2 teaspoon salt
1/4 ounce fast rise yeast or 1
tablespoon fresh yeast
1/3 cup unsalted butter
1/2 cup milk, plus 2 tablespoons milk
2 large eggs
Syrup
1/2 cup unsalted butter, plus
1 tablespoon unsalted butter
2 tablespoons turbinado sugar
(brand Sugar in the Raw)

4 tablespoons maple syrup
3 tablespoons light corn syrup
1 cup Oregon Orchard® hazelnut pieces

Glaze

1 large egg
2 tablespoons milk

Filling

3 tablespoons sugar
1/2 cup light brown raw sugar
(demerara) or 1/2 cup turbinado sugar
(brand Sugar in the Raw)
1 tablespoon cinnamon

YIELD: 12 rolls

DIRECTIONS

Butter a 12-cup muffin pan.

Line a roasting pan or baking pan with parchment paper (for turning the sticky buns onto later) large enough to cover muffin pan.

Combine flour, sugar, salt and yeast in a large mixing bowl.

Melt butter in the milk over very low heat and beat in eggs.

Stir milk/butter mixture into the dry ingredients to make the dough. Knead for 10 minutes or for 5 with dough hook. When it is springy and satiny, form a ball and put in a greased bowl. Turn to coat and cover with plastic wrap. Leave in a warm place for 1 hour or until doubled in size.

Syrup: Using an electric mixer cream butter until soft and smooth and add sugar. Beat in syrups and then divide mixture among the muffin cups and top with hazelnuts (about a tablespoonful in each sticky-based waiting cup.).

Preheat oven to 350.

Knock dough back, knead once or twice and then roll out to a large rectangle (apx 24X12) with the long side nearest you. Beat egg and add milk; glaze the dough using a pastry brush or your fingers.

Mix the filling ingredients in a little bowl and sprinkle onto the dough. Now, roll up from the long side and away from you, carefully and firmly (not too tight) keeping a firm sausage shape.

Cut into 12 even slices, and lie each slice spiral-swirly cut side up, on top of the nuts and syrup in the muffin cups.

Leave to rise for about 20 minutes then put into the oven and bake for 20 to 25 minutes, by which time they should be golden.

Place roasting pan or baking sheet on top and turn the whole thing the other way up. Remove the muffin tray and dislodge any nuts that are still stuck in it, adding them, along with any residual syrup, to the upturned buns.

Cool, then enjoy!



OVERNIGHT OATS

These individual servings of overnight oatmeal deliver a tasty chocolate treat while being loaded with healthy ingredients. Prepared in jars, it's easy to take this dairy-free breakfast to-go on a busy morning!

YIELD: 4

TIME: 10 minutes, plus overnight refrigeration

INGREDIENTS

1 $\frac{3}{4}$ cups Bob's Red Mill Old-Fashioned Oats

3 tablespoons chia seeds

2 cups Pacific Natural Foods Chocolate Hazelnut Milk

$\frac{3}{4}$ cup fresh raspberries

$\frac{3}{4}$ cup roasted Oregon Orchard® hazelnuts, halved or roughly chopped
Berries and finely chopped hazelnuts for garnish

DIRECTIONS

Add the oats and chia seeds to a medium bowl. Pour in the milk and stir well.

Spoon half of the oats into the bottom of four half-pint jars. Divide the raspberries among the jars and then top the raspberries with an equal amount of hazelnuts. Press with a spoon to pack in the ingredients.

Spoon the remaining oats into each jar and pour any milk from the bottom of the bowl into the jars. Press again to pack the ingredients.

Place a lid on the jar and refrigerate for 8 to 12 hours. Before serving, stir and top with more fresh berries and finely chopped hazelnuts.



CHOCOLATE HAZELNUT COCONUT BUTTER

Chocolate and hazelnuts are an beloved pair, and chocolate hazelnut butter may be their best combination. You don't have to go to the store to get it when you can make homemade chocolate hazelnut butter with this recipe. For a twist, try it with coconut oil.

YIELD: About 1 1/4 cups

INGREDIENTS

1 cup Oregon Orchard® hazelnuts
8 ounces dark chocolate, finely chopped
4 ounces milk chocolate, finely chopped
2 tablespoons coconut oil, melted
1 tablespoon cocoa powder
1/2 teaspoon vanilla extract
1/2 teaspoon fine sea salt

DIRECTIONS

Preheat oven to 400°F. Place hazelnuts on a tray and roast for about 5 minutes. Set aside.

Place sweet potatoes, garlic, olive oil and salt and pepper on a large baking dish and roast at 400°F for about 30 minus until tender.

Seed pomegranate, I like to cut the fruit in half and then hit the back of the shell with a wood spatula and the seeds easily fall out.

Place arugula in a bowl and top off with balsamic vinegar, the roasted sweet potatoes, pomegranate seeds, roasted hazelnuts and goat cheese (if desired). Serve.



CANDIED HAZELNUTS

Hazelnut provide the coveted “crunch” in candies worldwide, and now you can get that same crunch at home with this candied hazelnut recipe. It only takes four basic ingredients and you’ll have candy for snacking or to share with friends at a party.

TIME: 30 minutes

INGREDIENTS

300 grams whole Oregon Orchard® hazelnuts
156 grams light corn syrup (not high-fructose corn syrup)
40 grams dark brown sugar
8 grams good quality salt

DIRECTIONS

Preheat the oven to 300 degrees.

In a small bowl, combine the Oregon hazelnuts with the corn syrup, brown sugar, and salt. Spread the concoction onto a non-stick baking mat that you’ve placed on a cookie sheet or sheet pan. It will look like a puddle of sugar studded with hazelnuts.

Bake for 25-30 minutes, stirring two or three times during baking, until the syrup surrounding the nuts is a lovely deep honey color.

Remove the pan from the oven and allow the candy to cool completely. Once cool, break or chop it into manageable pieces.

Store the candy in an air-tight container, at cool room temperature, for up to one month.



CHOCOLATE HAZELNUT FLOURLESS CAKE

Yes, you can have your cake and eat it, too. And your ice cream. And chantilly.

INGREDIENTS

CHOCOLATE HAZELNUT FLOURLESS CAKE

12 ounces chocolate, chopped
3/4 cup butter
6 eggs
1 cup brown sugar
1/4 cup Frangelico
1 cup Oregon Orchard® hazelnut meal
1 teaspoon salt

HAZELNUT ICE CREAM

1 1/2 cups heavy cream
1 1/2 cups milk
3/4 cup sugar
8 egg yolks
1/3 cup Frangelico
2 cups Oregon Orchard® hazelnuts, toasted and chopped

FRANGELICO CHANTILLY

2 cups heavy cream
1 cup powdered sugar
1/4 cup Frangelico

DIRECTIONS

CHOCOLATE HAZELNUT FLOURLESS CAKE

Melt butter and chocolate over a double boiler.

Whisk together eggs, brown sugar, Frangelico and salt.

Temper the hot chocolate mixture into the eggs and sugar mixture.

Prepare a spring form pan by lining the interior with parchment paper and coat the paper with butter.

Wrap the outside of the spring form pan with foil and bake in a water bath 350 degrees. This should take approximately an hour to an hour and a half, or until cake is firm and the top feels dry. Cool cake before serving.

HAZELNUT ICE CREAM

Heat heavy cream and milk together on stove until almost boiling.

Whisk together sugar and egg yolks. Temper milk and heavy cream into the eggs and sugar.

Add Frangelico and hazelnuts and let steep overnight under refrigeration. Strain hazelnuts out and discard.

Put the ice cream mixture into an ice cream maker and process until thickened. Serve chilled.

FRANGELICO CHANTILLY

Whip mixture until stiff peaks form. Serve.



SAVORY RECIPES





AUTUMN ARUGULA SALAD WITH ROASTED SWEET POTATOES AND HAZLENUTS

Don't have to be boring; by pairing healthy leafy greens with the right accoutrements, this salad maintains its nutritious balance while also boasting a bevy of flavors.

YIELD: 4
TIME: 40 minutes

INGREDIENTS

3 cups of cubed sweet potatoes
3 cloves of garlic, sliced
2 tbsp of olive oil
salt and pepper
1 tsp of dried rosemary
1 pomegranate
5oz arugula
½ cup Oregon Orchard® hazelnuts
¼ balsamic vinegar
goat cheese (optional)

DIRECTIONS

Preheat oven to 400°F. Place hazelnuts on a tray and roast for about 5 minutes. Set aside.

Place sweet potatoes, garlic, olive oil and salt and pepper on a large baking dish and roast at 400°F for about 30 minutes until tender.

Seed pomegranate, I like to cut the fruit in half and then hit the back of the shell with a wood spatula and the seeds easily fall out.

Place arugula in a bowl and top off with balsamic vinegar, the roasted sweet potatoes, pomegranate seeds, roasted hazelnuts and goat cheese (if desired). Serve.



HAZELNUT CRUSTED CHICKEN TENDERS WITH APRICOT HONEY MUSTARD DIPPING SAUCE

Whether you need a game day party snack or a kid-friendly dinner, these chicken tenders will please everyone at the table. A simple and sweet homemade honey mustard is served alongside these tender pieces of chicken coated in crunchy hazelnuts.

YIELD: 4 servings

INGREDIENTS

DIPPING SAUCE

6 dried apricots, chopped
¼ cup yellow mustard
¼ cup spicy brown mustard
3 tablespoons honey
Hot water

CHICKEN TENDERS

1 pound boneless, skinless chicken breast tenders (about 8 pieces)
⅓ cup unbleached, all-purpose flour
1 large egg, beaten
1 ½ cups finely chopped Oregon Orchard® hazelnuts
1 ½ teaspoons fine sea salt
¾ teaspoon ground black pepper

DIRECTIONS

To begin making the dipping sauce, place the apricots in a small bowl and cover with hot water. Let sit for 15 to 20 minutes while you prepare the chicken.

Preheat the oven to 400 degrees F. Cover a large rimmed baking sheet with a silicone mat or parchment paper.

Place the flour, egg, and hazelnuts in three separate shallow bowls. Stir a ½ teaspoon of salt and ¼ teaspoon of pepper into the flour. Stir the remaining salt and pepper into the finely chopped hazelnuts.

Working one chicken tender at a time, coat it in flour, dip in the egg, and roll in the hazelnuts to cover it evenly. Place the chicken on the prepared baking sheet.

Bake for 20 to 25 minutes, until the hazelnuts are lightly browned the chicken is cooked through with no pink remaining in the center.

Finish the dipping sauce while the chicken bakes. Drain the apricots and add them to a small food processor or cup of a blender. Add the mustards, honey, and one tablespoon hot water. Puree until smooth.

Serve the chicken tenders warm with the sauce on the side.



RED QUINOA AND KALE SALAD WITH TOASTED HAZELNUTS AND HONEY BALSAMIC VINAIGRETTE

Don't have to be boring; by pairing healthy leafy greens with the right accoutrements, this salad maintains its nutritious balance while also boasting a bevy of flavors.

YIELD: 4 servings

INGREDIENTS

½ cup dry red quinoa, rinsed well
1 cup water
5 cups thinly sliced kale leaves
1 tablespoon extra virgin olive oil
¼ teaspoon fine sea salt
1 cup toasted Oregon Orchard® hazelnuts, chopped
½ cup dried cherries
2 tablespoons crumbled feta cheese

VINAIGRETTE

2 tablespoons finely chopped shallot
¼ cup extra virgin olive oil
2 tablespoons balsamic vinegar
2 tablespoons honey
½ teaspoon fine sea salt
¼ teaspoon ground black pepper

DIRECTIONS

To cook the quinoa, add it to a medium saucepot and pour in the water. Bring to a boil over medium-high heat. Reduce the heat to medium and simmer, partially covered, for 15 to 20 minutes, until tender. Transfer to a colander and rinse with cold water. Set aside.

Add the kale to a medium bowl and pour in the 1 tablespoon of olive oil. Sprinkle with the ¼ teaspoon salt. Use clean or gloved hands to squeeze the kale, massaging the oil and salt into the greens. Massage for about 30 seconds. The kale will look slightly wilted. Set aside.

Transfer the cooled quinoa to the bowl with the kale. Add the hazelnuts, cherries, and feta.

To make the dressing, whisk together the shallot, olive oil, balsamic vinegar, and honey in a small bowl until all ingredients are combined into a dark dressing. Stir the salt and the pepper.

Pour the dressing over the salad and toss to coat all ingredients well. Serve at room temperature or chilled.



CIDER POACHED SALMON WITH HAZELNUTS AND CIDER MUSTARD SAUCE

In this recipe, an intensely flavored dry hard cider is used to cook tender salmon fillets. The fish is complemented with a sprinkle of buttery hazelnuts and a drizzle of tangy mustard sauce that has hints of sweet cider flavor.

YIELD: 4
TIME: 20 minutes

INGREDIENTS

One 22-ounce bottle Portland Cider Company Kinda Dry
¼ cup prepared Dijon mustard
1 tablespoon honey
4 garlic cloves, smashed and peeled
5-inch sprig fresh rosemary
Four 4-ounce fillets of salmon with skin
½ cup finely chopped roasted Oregon Orchard® hazelnuts
Fine sea salt
Ground black pepper

DIRECTIONS

Pour 3 ounces of the cider into a small saucepan. Heat over medium and bring to a simmer. Cook for 5 minutes, until the cider is reduced by half to 1.5 ounces.

Stir together the mustard and honey in a small dish. Add the warm reduced cider and stir well until smooth. Stir in a pinch of black pepper and set aside.

Pour the remaining cider into a shallow 5-quart pot or pan. Add the garlic cloves and rosemary. Bring to a gentle simmer over medium-low to medium heat.

Sprinkle the tops of the salmon fillets with salt and pepper. Slide the salmon pieces into the cider and cook for 7 to 10 minutes, just until cooked through and no longer raw in the center. They will be pale pink in color and flake easily with a fork. Use a slotted spoon or large spatula to carefully transfer the salmon to serving plates.

Sprinkle with hazelnuts. Drizzle with cider mustard sauce or serve the sauce on the side.



HAZELNUT PESTO

YIELD: Makes about 1 ½ cups

INGREDIENTS

5 cups loosely packed basil leaves
2 cloves garlic, peeled
½ cup toasted Oregon Orchard® hazelnuts
½ cup shaved Parmesan cheese
¾ cup extra virgin olive oil
1 teaspoon fine sea salt
¼ teaspoon ground black pepper

DIRECTIONS

Add the basil, garlic, hazelnuts, Parmesan cheese and ¼ cup of the olive oil to a blender or food processor.

Pulse in 10-to-15 second intervals to chop all ingredients.

With the machine on low, slowly pour in the remaining olive oil. Scrape the sides of the container as needed.

Blend for about 20 seconds until all ingredients are finely chopped and a thick pesto results. Stir in the salt and pepper. Transfer to a serving bowl or use in your favorite recipes.



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