

CANDLE NUT 40g (For Culinary Use Only)



Price: \$3.70

SKU: SKU369

Product Categories: [Spices](#)

Product Tags: [c](#)

Product Page: <https://www.herbies.com.au/shop/herbs-and-spices/spices/candle-nut-40g-for-culinary-use-only>

Product Summary

Must be cooked before eating - Candle nut is used to thicken Asian dishes. (SML PKT) NOT A SUBSTITUTE FOR LATIN SEEDS

Product Description

Must be cooked before eating - Candle nut is used to thicken Asian dishes. (SML PKT) NOT A SUBSTITUTE FOR SO-CALLED LATIN SEEDS

Other Common Names: Buah Keras, Kemiri Kernels. Botanical Name: (Aleurites moluccana)

Produce of China packed in Australia.

Description & Use: Called candle nut because of their high oil content, the oil has been extracted for making lamp oil. Candle nuts look similar to macadamia nuts, however their taste is quite different. WARNING: candle nuts are toxic when eaten raw, however the toxicity dissipates upon cooking. The roasted slivers have a pleasant nutty flavour and candle nut is used in many Asian dishes, particularly curries, as a thickening agent.

Re: Latin Seed

At HERBIE'S SPICES We only sell our herbs and spices for culinary use, and recommend consulting a reputable health professional before using any of our products for therapeutic use.

Our Candle Nut should always be cooked before using as a food, and should never be eaten raw, as it contains

alkaloids that are destroyed as part of the cooking process, making it safe to eat.

We do not sell the product that comes from a different geographic location to our Candle Nut and is sold as so-called Latin Seed.

Product Attributes

- Dimensions: N/A
- Weight: 0.05 kg