Wiemer Spiced Maple Walnuts

WINE PAIRING: Blanc de Blanc 2018

Wiemer Spiced Maple Walnuts

Recipe exclusively developed for Hermann J. Wiemer Vineyard
by Chef Conny Andersson
Photo by Paul Brissman

12 Servings

1 large egg white
1 tablespoon water
4 cups walnut halves
2 tablespoons pure maple syrup or honey
1 teaspoon ground ginger
¾ teaspoon salt
½ teaspoon ground allspice
½ teaspoon Aleppo pepper

Preheat the oven to 250°F. Line a large, rimmed baking sheet with parchment paper.

In a large bowl, whisk the egg white and water together until frothy, about 30 seconds.

Add the walnut halves to the bowl and stir until evenly coated. Let the mixture stand undisturbed for 5 minutes.

Stir in the maple syrup or honey until combined.

In a small bowl, whisk together the ground ginger, salt, allspice, and Aleppo pepper until well mixed.

Gradually sprinkle and stir the spice mixture into the walnut mixture, ensuring all nuts are evenly coated.

Spread the walnuts in an even layer on the prepared baking sheet.

Bake, stirring every 10 to 15 minutes, until the walnuts are toasted and the coating is dry to the touch, about 35 to 40 minutes.

Conny Andersson

Executive Chef - Populus Hotel, Seattle, WA

The Chef

A native of Sweden, Chef Conny Andersson has spent his life in pursuit of culinary adventure, leading kitchens across the globe. Along the way, he has helmed world-renowned properties such as the Four Seasons Beverly Hills, The Grand in Vietnam, and the iconic Datai Resort in Malaysia. Chef Conny has co-authored a cookbook with actor Morgan Freeman. Today, Chef Conny brings his worldly experience, Nordic roots, and deep passion for simplicity, authenticity, and seasonal integrity to the Populus Hotel in Seattle — creating cuisine that celebrates both nature and nourishment, with a distinctly Scandinavian soul.

The Wine

Blanc de Blanc 2018

Hermann J. Wiemer Vineyard

Produced from 100% Chardonnay, this Extended lees contact builds weight and texture on the palate. A focus on early ripeness underpins subtle fruit notes with vibrant structure. The 2018 vintage was cool, and the wines were produced with focused acidity and precision.

This wine was sourced entirely from our original 1978 Chardonnay plantings at our HJW site, which is farmed biodynamically. Fermented in stainless steel and en tirage for 63 months. Distinct notes of lemon curd and Jonagold apple coat the palate with a delightful mousse.