

Gourmet Salted Almond Dark Chocolates

- Tamara Berg from the Tamara Twist

1 cup cacao butter (100 grams)
1 cup cacao powder (70 grams)
1 tsp. vanilla extract
½ cup honey or maple syrup
½ cup chopped almonds, toasted
½ tsp. flaky salt

Chop almonds, and toast in a sheet pan in the oven, 350° for 8 to 10 minutes, or until light golden brown.

Melt cacao butter in a glass bowl (or double boiler) over a barely simmering pot of water. When most of the solids are melted, remove the bowl from heat. Place on a dishtowel on the counter to cool for a few minutes.

If using honey, heat in microwave for 15 seconds. This helps with incorporating the honey in the mixture, as they will have similar viscosities.

Add honey (or maple syrup, if using) to melted cacao butter, and mix well with a whisk. **It takes several minutes for the honey/syrup to combine with the cacao butter – longer than you might expect. Be sure to take the time to ensure the sweetener is well combined with the butter. If you skip this step, you will end up with unevenly sweet chocolate. You can see the honey is well mixed when it goes from being a two-toned mixture to one with tiny bubbles, or “globs” of fat, to finally being slightly cloudy.

Once the sweetener is fully incorporated, add cacao powder and vanilla. Stir well. Add almonds and mix to combine.

Scoop a tablespoon or so of mixture into candy cups or mini cupcake wrappers. Top with a few flakes of sea salt.

Refrigerate until set. Makes 20 to 30 pieces.