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**Cacao Barry North American**  
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# Caramelized Pistachios and Tonka Bean Bonbons



itinerario  
FOODPAIRING®







## CARAMELIZED PISTACHIOS AND TONKA BEAN BONBONS

Ludovic Fresse


For 300 bonbons

### Ingredients


600 g	35 % cream
1200 g	<b>Ocoa™ 70 % dark chocolate couverture</b>
1 g	Tonka bean ( <i>finely grated</i> )
140 g	Maple Whisky
Q.S.	Whole caramelized pistachios
Q.S.	<b>Ocoa™ 70 % dark chocolate couverture</b> ( <i>for the round base</i> )
Q.S.	<b>Alunga™ 41% milk chocolate couverture</b> ( <i>for enrobing</i> )
Q.S.	Small pistachio piece ( <i>decoration</i> )

- / Cook the cream with the grated tonka bean.
- / Pour over the chocolate and emulsify.
- / Add the alcohol and let cool until pipeable. (Round tip: 6 mm).
- / Make Ocoa™ 70 % dark chocolate couverture wafers (25/30 mm using a chablon).
- / Place a drop of chocolate in the center to glue the whole caramelized pistachio. Pipe the ganache in a spiral over the pistachio.
- / Dip in Alunga™ milk chocolate couverture and place small pistachio piece on top to garnish.



 [www.Cacao-Barry.ca](http://www.Cacao-Barry.ca)

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