

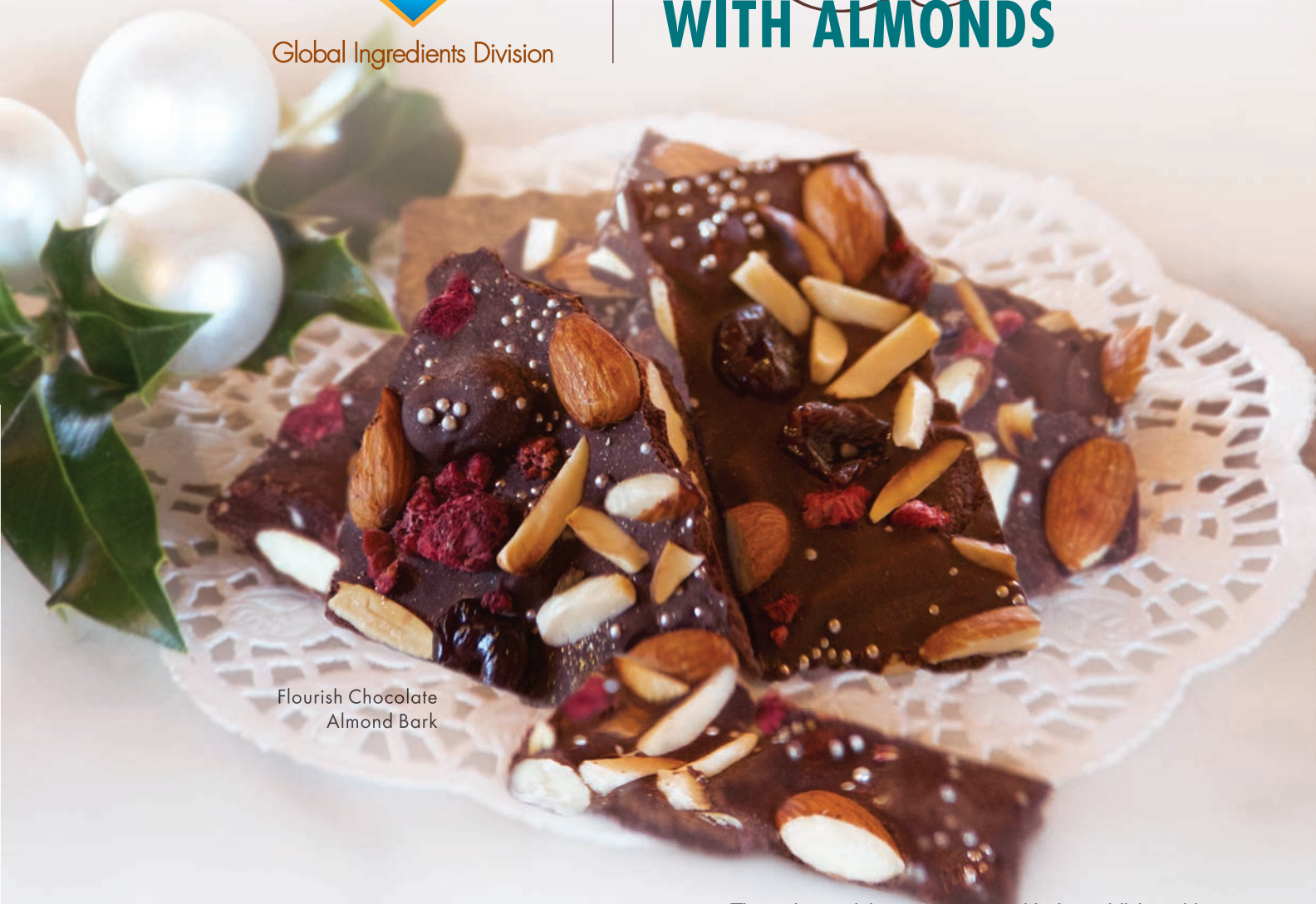
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Global Ingredients Division

ADD A LITTLE
Luxury
WITH ALMONDS



Flourish Chocolate
Almond Bark

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— Almond Butter —

ADDS LUXURIOUS FLAVOR AND TEXTURE TO ARTISAN CHOCOLATES



Specialty Chef Holly Peterson knows fine ingredients. They stand at the center of her approach to fine dining and form the foundation of her work as the creative force behind her luxury confection label, Flourish Chocolate.

Beautifully crafted and hand-decorated by Chef Holly Peterson in her Napa Valley chocolate shop, Flourish's scintillating chocolates contain nothing but the most luxurious ingredients. In creating

her Flourish Chocolates filled with Almond Butter Ganache, Chef Peterson chooses Blue Diamond Almond Butter for its superior qualities and describes its flavor as "distinctive" and "classic" with "a true, clean, almond flavor."

To make these chocolates, Chef Peterson first creates a ganache by combining almond butter with cream. In this step, texture is crucial. With Blue Diamond Almond Butter, Chef Peterson knows that she starts with the perfect consistency every time she opens the container. "It's beautifully emulsified," observes Chef Peterson, "I love the silky texture." "Blue Diamond Almond Butter is better than any other nut butter on the market," she says. Combined with cream and covered with Flourish's hand-selected dark chocolate, the result is captivating — a true pleasure for the senses that only the highest quality almond butter can create.

**FLOURISH**
CHOCOLATE



Flourish Chocolate
Robin's Eggs with
Almond Butter Ganache

Indulge in Flourish Chocolate at
www.flourishchocolate.com

Find more almond ingredient recipe inspiration at
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INDULGE in Almonds



With their high levels of protein and antioxidants, delicious flavor and satisfying crunch, almonds offer a highly versatile way of adding luxury to a variety of specialty foods. Blue Diamond's almonds are available in a range of forms optimized for any application you wish, from the most basic to the most practiced and elaborate.

Chef Holly Peterson calls on Blue Diamond's Blanched Slivered and Natural Whole Almonds to give her festive Almond Bark its signature crunch. The Natural Whole Almonds are "beautiful in almond bark," she says. In perfecting the bark's balance of dark chocolate and almonds, Chef Peterson experimented with just how much to toast the almonds to "bring out a fuller almond flavor" before finding the perfect complement to the chocolate's velvety texture. Dried fruit add to the seasonal taste of this luxurious treat, while silver dragées and gold leaf top off the experience with something special. It's Blue Diamond Almonds in their most beautiful finery, and almond bark at its most exquisite.

Indulge in Flourish Chocolate at
www.flourishchocolate.com

Find more almond ingredient recipe inspiration at
recipes.bdingredients.com

CHEF HOLLY PETERSON'S ALMOND FLOUR WEDDING COOKIES WITH ORANGE ZEST AND COCOA

I am a big fan of this natural almond flour. It is made from whole almonds and has a beautiful light brown color and a full almond flavor. I chose two of my favorite natural accents for almonds, fresh orange zest and cocoa, to make this little cookie irresistible. —Chef Holly Peterson

MAKES 30 SERVINGS

4 ounces unsalted butter at room temperature
¼ cup powdered sugar
pinch of Fleur de Sel
¼ teaspoon Bourbon vanilla
½ cup Blue Diamond Natural Almond Flour
1 teaspoon freshly grated orange zest
1 cup wheat flour

For Dusting:

Powdered sugar
1 tablespoon cocoa powder
1 teaspoon superfine sugar

Parchment paper
Small ice cream scoop

Preheat oven to 400°F.

1. Cream together the butter, powdered sugar, salt, and vanilla. Add the almond flour and orange zest and mix well. Slowly add the wheat flour until fully incorporated.
2. Line your baking sheet with parchment paper.
3. With a small ice cream scoop, make small balls of cookie dough and place them directly on the parchment paper.
4. Bake at 400°F for about 12 minutes. Rotate the pan in the oven half way through the cooking for even baking. Remove when the bottoms are barely golden but still pale. Let them cool a minute or so.
5. Sift powdered sugar into a shallow dish, roll the warm cookies in the powdered sugar, and set aside to cool.
6. Just before serving, dust the cookies one more time with powdered sugar so they are completely covered.
7. Mix together the cocoa powder and the superfine sugar. Sift a little veil of cocoa on top of each cookie, and serve on a lovely platter.

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