

MOROCCAN SPICE ALMOND BAR

Serves: 48

Serving Size: 1 Bar

INGREDIENTS:

- 18 oz. California Almonds (whole, roasted)
- 4.5 oz. honey
- 12 oz. apricots (dried, whole)
- 0.45 oz. cinnamon (ground)
- 0.15 oz. ginger (ground)
- 0.06 oz. cayenne pepper
- 0.75 flaxseed (ground)
- 9 oz. California Almonds (smoked, large chopped)
- 3 oz. California Almonds (sliced)
- 4.5 oz. golden chickpeas (dried/roasted whole)
- 1.2 oz. Dark Chocolate Tahini Almond Butter (sub recipe)
- 6 oz. bittersweet chocolate, 60% cacao (small chunks)
- 6 oz. Medjool dates (pitted, medium chop)



PREPARATION:

1. Place whole roasted almonds in robot coupe, fitted with metal blade. Blend to a coarsely ground small crumble.
2. Add honey, apricots, raisins, cinnamon, ginger, cayenne and flaxseed. Blend the mixture into a small ground texture that holds its shape when formed (don't puree).
3. Remove the mixture from robot coupe and place in a mixing bowl. Add all remaining ingredients and gently blend to evenly combine the ingredients.
4. Press mixture into a 1/2 sheet pan, lined with plastic wrap, ensuring an even layer throughout.

5. Chill for 30 minutes to one hour.
6. Unmold the sheet pan onto a cutting board and cut into 48 equal sized bars.
7. Place the Moroccan Spice Bars in a sealed container and reserve refrigerated.

BRAZILIAN COFFEE AND COCOA ALMONDS

Serves: 9

Serving Size: ¼ cup

DESCRIPTION:

The benefits of almonds, just became more addicting: coconut sugar-orange glazed whole almonds are dipped in bittersweet chocolate, then coated with crushed almonds, espresso powder and cocoa powder – these bites will do more than tide you over!

INGREDIENTS:

- 1 oz. California almonds (salted, roasted, fine ground)
- 0.30 oz. unsweetened cocoa powder
- 0.10 oz. fine ground espresso powder
- 0.50 fl oz. filtered water filtered
- 0.50 fl oz. orange juice (no pulp)
- 1.50 oz. coconut sugar (pure, unrefined)
- 8 oz. California almonds (whole, roasted)
- 0.20 oz. orange peel (dried, powder)
- 5.00 oz. bittersweet chocolate, 60% cacao chips
- 0.15 oz. Maldon sea salt flakes

PREPARATION:

1. Place the ground salted almonds, cocoa powder and espresso powder in a mixing bowl, then whisk to evenly combine. Reserve for final coating.
2. Place water, orange juice and sugar in a saucepot. Heat, over medium-high heat, to dissolve the sugar.
3. Add whole roasted almonds, reduce heat to medium. Continuously stir almonds and for approximately 3 minutes, to fully coat and glaze/caramelize the almonds.
4. Remove glazed almonds from saucepot and transfer to a mixing bowl. Add orange powder and toss to evenly coat and combine. Separate the coated almonds and allow to cool to room temperature and harden.
5. Temper chocolate over a double boiler. Reserve.



6. Slowly add and stir tempered chocolate into the cooled almonds (1/3 at a time); allowing chocolate to set up each time creating a hard coating on each almond. As the final coating of chocolate begins to set, first add the Maldon sea salt and toss to evenly combine and coat the almonds; then add the reserved almond/cocoa/espresso mixture and toss to evenly coat. Shake off any excess mixture.

7. Place Brazilian Coffee and Cocoa Almonds in a sealed container and store at room temperature.

NASHVILLE HOT ALMONDS

Serves: 8

Serving Size: 1 Bar

DESCRIPTION:

Inspired by the famous Nashville Hot Chicken craze, these almonds will captivate your love for flavorful heat - Hot sauce/multi spice glazed whole almonds, finished with white cheddar cheese powder – bite after bite will have your taste buds dancing; asking for more!

INGREDIENTS:

- 1.50 oz. coconut sugar (pure, unrefined)
- 1.00 fl oz. hot sauce (Frank's red hot)
- 0.10 oz. cayenne pepper
- 0.02 habanero chili powder
- 0.10 oz. smoked paprika
- 0.10 oz. chili powder
- 0.05 oz. garlic powder
- 8.00 oz. California Almonds (whole, roasted & salted)
- 0.38 oz. white cheddar cheese powder (fine ground)

PREPARATION:

1. Place coconut sugar, hot sauce, cayenne, habanero, paprika, chili powder and garlic powder in a saucepot. Gently stir to combine and bring to a boil.
2. Add California Almonds, reduce heat to medium. Continuously stir almonds and seasonings/liquid for approximately 2-3 minutes, to fully coat and glaze/caramelize the almonds.
3. Remove glazed almonds from saucepot and transfer to a parchment lined sheet pan.
4. Separate the glazed almonds and allow to cool to room temperature and harden.
5. Place almonds in a mixing bowl. Add cheddar cheese powder and toss to evenly combine.
6. Place Nashville Hot Almonds in a sealed container and store at room temperature.



SOUTHERN SWAG ALMOND SNACKERS

Serves: 14

Serving Size: ¼ cup

INGREDIENTS:

14.02 oz. Bourbon Smoked Almond Apple Clusters (sub recipe)

13.40 oz. Cinnamon Sugar Almonds (sub recipe)

2.00 oz. Greek yogurt morsels (mini chips)

INGREDIENTS:

Cinnamon Sugar Almonds

3.00 oz. honey

0.50 oz. butter unsalted

8.00 oz. California almonds (whole, roasted)

0.75 oz. coconut sugar (pure, unrefined)

1.00 oz. brown sugar

0.10 oz. cinnamon (ground)

0.05 oz. dried orange peel (powder)

Bourbon Smoked Almond Apple Clusters

3.00 oz. honey

0.50 oz. butter unsalted

0.50 fl oz. bourbon

6.00 oz. California Almonds (smoked, rough chop)

3.00 oz. California Almonds (sliced)

1.00 oz. green apple chips (crispy, broken into rough pieces)

PREPARATION:

1. Place reserved sub recipe of bourbon smoked almond apple clusters, sub recipe of cinnamon sugar almonds, and Greek yogurt morsels in a mixing bowl. Toss to evenly combine.

2. Place Southern Swag Almond Snackers in a sealed container and store at room temperature.



Cinnamon Sugar Almonds

1. Heat honey and butter in a non-stick saucepan. Bring to a boil (without stirring), then simmer 2 minutes.
2. Add almonds and gently stir to combine. Simmer 4 minutes, stirring occasionally, until the almonds have absorbed the honey mixture and are fully glazed.
3. Place glazed/coated almonds on a parchment lined sheet pan to separate and cool just slightly (but not harden, as cinnamon sugar will not adhere).
4. Place coconut sugar, brown sugar, cinnamon and dried orange peel powder in a mixing bowl and whisk to evenly combine.
5. Add glazed almonds and toss to lightly coat each almond.
6. Place Cinnamon Sugar Almonds in a sealed container and reserve at room temperature (for Southern Swag Almond Snackers recipe).

Bourbon Smoked Almond Apple Clusters

1. Heat honey, butter and bourbon in a non-stick saucepan. Bring to a boil (without stirring), then simmer 2 minutes.
2. Add remaining 3 ingredients and gently stir to combine. Simmer 3-4 minutes, stirring occasionally, until the almonds have absorbed the honey mixture and are fully glazed (mixture will be sticky).
3. Remove from saucepan and place glazed/coated almond mixture on a parchment lined sheet pan; separate into rustic bite-size clusters and cool, at room temperature, to harden.
4. Place Bourbon Smoked Almond Apple Clusters in a sealed container and reserve at room temperature (for Southern Swag Almond Snackers recipe).

HIBISCUS ROSE ALMOND BERRY SMOOTHIE

Serves: 24

Serving Size: 8 fluid ounces

DESCRIPTION:

Smooth and creamy vanilla almond milk, almond butter, tart hibiscus, fragrant rose hips, floral lavender, fresh orange juice, strawberries/raspberries and a hint of ginger combine to create your next smoothie crush!

INGREDIENTS:

128 fl oz. almond milk (vanilla, light)

2.40 oz. hibiscus flowers (dried)

2.40 oz. rose hips (dried, chopped)

0.40 oz. dried lavender (buds)

24 fl oz. orange juice fresh, no pulp

16 oz. almond butter (creamy)

48 oz. strawberries (IQF, whole, no sugar added)

16 oz. raspberries (IQF, whole, no sugar added)

4.00 oz. pickled ginger (pink, mild)

PREPARATION:

1. Place almond milk, hibiscus, rose hips and lavender in a saucepot. Bring to simmer, remove from heat and steep for 30 minutes.
2. Add remaining ingredients and puree with beurre mixer until silky smooth and evenly combined. Strain through a fine chinoise.
3. Place the Hibiscus-Rose Almond Berry Smoothie in a sealed container and reserve refrigerated.



CREAMY ALMOND-CARROT LEMONADE

Serves: 19

Serving Size: 8 fluid ounces

INGREDIENTS:

64.00 fl oz. lemonade (fresh, no pulp)

64.00 fl_oz. carrot juice, 100% (no pulp)

24.00 fl_oz. almond milk (unsweetened)

PREPARATION:

1. Place all ingredients in a large container.
2. Blend/puree with an immersion blender until silky smooth and evenly combined.
3. Place the Creamy Carrot-Almond Lemonade in a sealed container and reserve refrigerated.



California Almond Solutions Sessions

Almond Board of California once again hosted its popular individual and small-group California Almond Solutions Sessions (CASS), led by Chef Rob Corliss.

The personalized sessions are tailored to address specific requests or almond-related technical questions.

Specific almond forms and functions showcased included the following Flavored Almond Butters:

- Dark Chocolate Tahini Almond Butter
- Chinese 5-Spice Dark Chocolate Crunch Almond Butter
- Power Protein Almond Butter

