

Vanilla & tonka bean chocolate bark

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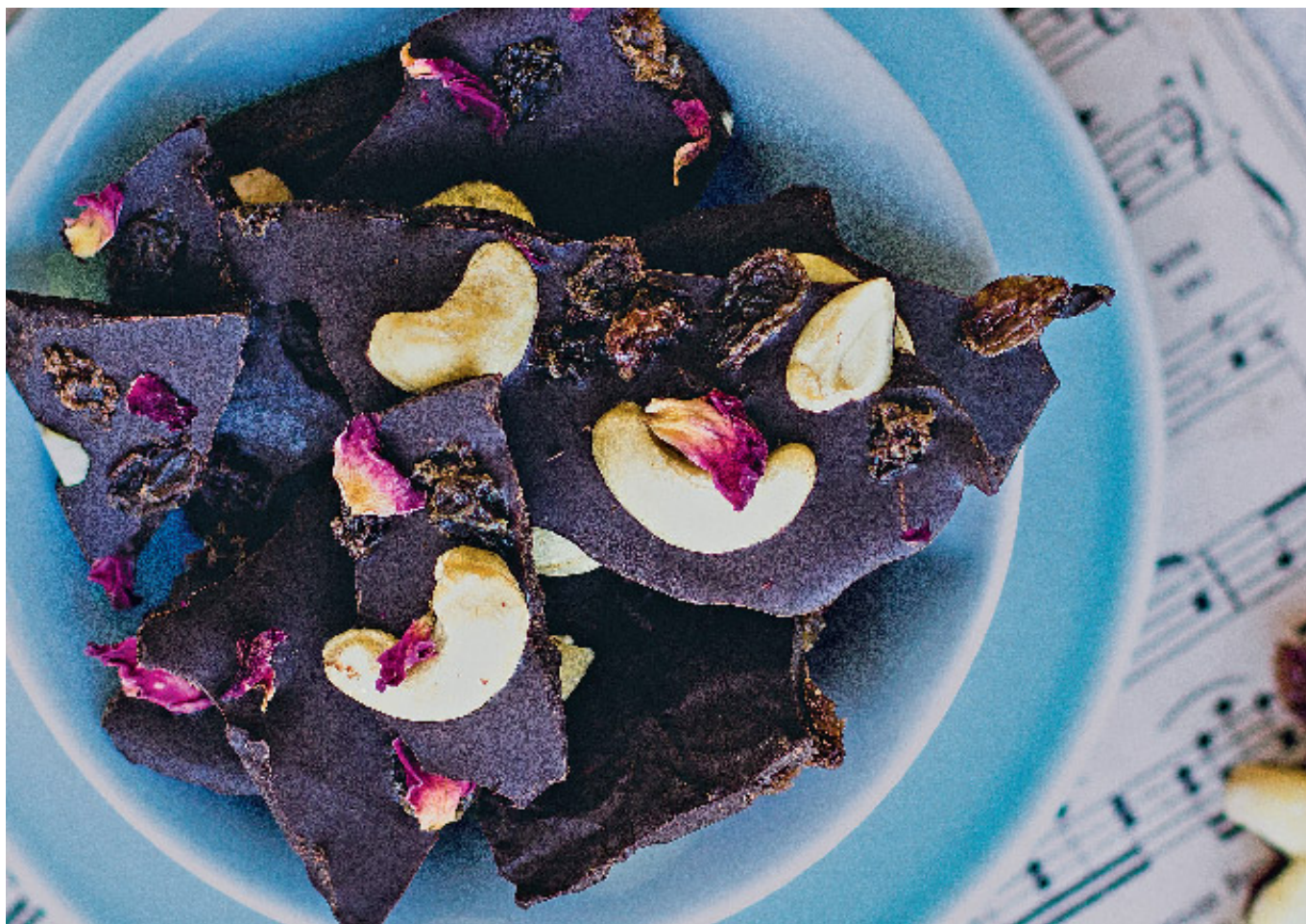
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Tonka beans have a very unique ‘feelgood’ aroma with notes of vanilla, cherry and almonds. This is why they pair so well with dark chocolate, dried fruits and nuts. A hint of cayenne pepper provides a touch of lingering heat and digestive aid.

Ingredients

- 1 tonka bean
- ¼ tsp [vanilla bean](#) powder
- Large pinch cayenne pepper
- 100 g [dark chocolate](#), chopped roughly
- ½ tsp dried rose petals
- Small handful nuts
- Small handful raisins or dried cherries

Method

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Zest tonka bean into a heatproof bowl; add vanilla powder, cayenne pepper and chocolate. Place

over a pot of simmering water and melt the chocolate. Remove from heat and spread on a sheet of

baking paper. Sprinkle with rose petals, nuts and raisins or dried cherries. Place in the fridge for 2 to

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3 hours to set. Break up the chocolate into bite-sized pieces and store in the fridge.