



Pistachio Orange Caramels

One of Chef Trevor's favorite treats served by his mother, Claudia

210 g (about 1 cup) heavy cream

125 g (1/3 cup + 1 Tbsp.) corn syrup

Zest from 1 fresh orange

2.5 g (1/2 tsp.) plus as desired flaky sea salt

1 vanilla bean split and scraped or 1-1/2 tsp. (about 4 g) vanilla bean paste

115 g (1/2 cup plus 1 Tbsp.) granulated sugar

40 g (1/3 cup) toasted pistachios, chopped

10 g cocoa butter or 3 Tbsp regular butter

- In a small heavy saucepan, combine the cream, corn syrup, orange zest, salt and vanilla paste or bean; gently heat to combine and warm; set aside.
- In a second larger saucepan, cook the sugar to a deep amber color.
- Deglaze with the warm cream mixture and cook to 245°F using a candy thermometer. Remove from heat, carefully remove vanilla bean if you added that, and quickly stir in the chopped pistachios and butter or cocoa butter.

- Pour the caramel into a lightly greased 12cm or 4x4-inch square pan with parchment-lined sling for easier removal and cool several hours at room temperature before cutting and wrapping.
Yield: about 3 dozen small squares

Recipe from Wild Meadow Farm; friend of Chef Trevor Teich, 3/14/2019, *Collected Recipe* cookbook.

Trevor said “We use grams in the restaurant and at home to make sure it comes out perfect every time. All you need is a scale. At Claudia, this caramel is one of my mom's (Claudia's) favorites...”

Cook's Note: When we made these candies, we added 1/2 teaspoon orange extract to enhance the orange flavor.

About the Recipe A touch of bright orange zest combines beautifully with crunchy toasted pistachios in these soft, chewy caramel candies. Buttery, nutty, and elegantly flavored with vanilla and sea salt, they strike the perfect balance between sophisticated and comforting. These make a wonderful homemade gift, party treat, or special addition to a dessert board, bringing a little Michelin-starred magic and family warmth straight to your table.