

The Splendid, Graham shortbread, salted caramel taffy and milk chocolate cover - Virtual Workshop Version

Recipe for 2

Description

Layers and layers of loooooove.

Note

It is highly recommended to eat this fabulous dessert with some coffee, tea or a large glass of milk. This will help dissolve all the love that we incorporated in this recipe.

Ingredients

The Graham Shortbread

- 3 Tbsp Melted butter
- 1 Cup(s) Graham biscuit powder
- 1 Pinch(es) Salt

Salted caramel taffy

- 0.75 Cup(s) Sugar
- 0.25 Cup(s) Butter
- 0.66 Cup(s) 35% cooking cream
- 2 Pinch(es) Sea salt flakes
- 1 Leaf(ves) Gelatin

Chocolate

- 0.75 Cup(s) Milk chocolate

Preparation

- Preparation time **50.00 mins**
- Preheat your **Oven** at **400.00 F°**

To prepare before class

Ingredients

Make sure all of your ingredients are measured and out.

Material

1 square or rectangular mould, parchment paper, 1 small cooking pot, 2 or 3 mixing bowls, 1 whisk, 1 rubber spatula and 1 chef knife.

Graham shortbread

Add your melted butter to your powdered graham, mix well with a fork, add a pinch of salt. Then lay and spread the mixture on the bottom of your buttered and covered mould.

Press it down to equalize it to completely cover the bottom. Cook at 400F for 5 minutes, set in fridge immediately.

Salted caramel taffy

Start by soaking your gelatine in some cold water for at least 10 minutes. In your small cooking pot, pour a small quantity of sugar and start cooking on medium heat, once it starts to dissolve, add some more sugar, little by little. After pouring all of your sugar, cook it into a blond caramel. Once the coloration is obtained, add your butter and whisk.

Once the butter is melted, add your warm cream and gently whisk at a small boil for 1 minute. Finish by adding your strained and pressed gelatine. Let rest on the counter and then in the fridge for 30 minutes.

Milk chocolate cover

Melt your chocolate gently in a double boiler, then just turn the heat off and let it sit.

Montage

Once your graham shortbread is cold, pour your butter caramel on it, equalize and let set in fridge for 10 minutes. During this time, melt your chocolate and pour it gently and finely on the caramel butter, a very skinny and fine layer.

Equalize and best you can and put back in the fridge for 1 hour or until the chocolate has firmed up nicely.

Then all we gotta do is cut some nice quares or rectangles, and feast !

Bon appétit!