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FOOD ~ WINE ~ TRAVEL



Caramelised White Chocolate



I find white chocolate a bit boring – but caramelised white chocolate, also called blonde chocolate, is a different story with its rich butterscotch notes; and it's surprisingly easy to make at home. It can be anywhere from pale golden to a deep caramel colour – the deeper the colour the toastier and less cloying the flavour, so I make mine quite dark.

Makes about 240g (8½oz)

INGREDIENTS

- 250g couverture white chocolate (9oz)

METHOD

1. Preheat the oven to 120°C (250°F).
2. If the chocolate is in block form, break it into pieces.
3. Place it on a small baking tray, lined with a solid silicone mat or baking paper – it doesn't need to be in a single layer, but keep it in the centre of the tray and not too thick.
4. Place in the oven for 10 minutes, then remove it and use a silicone spatula to turn it over and spread it out again.
5. Place it back in the oven and repeat the turning and spreading every 10 minutes another 3 or 4 times to ensure it colours evenly and to break up the lumps.
6. Once it is deep golden brown – the colour of peanut butter – remove it from the oven.
7. Pour into a small baking paper-lined container (about 1–1½ cup/250–375ml capacity), smooth as evenly as possible and refrigerate until set.
8. Wrap caramelised chocolate tightly in baking paper and refrigerate in an airtight container until needed.

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