

Peanut brittle

By Kirsten Tibballs

20 minutes

Preparation Time

20 minutes

Cooking Time

12 serves

Serves



INGREDIENTS

- 40 ml water
- 145 g caster sugar
- ½ tsp salt
- 105 g liquid glucose
- 100 g roasted unsalted peanuts, skinless, roughly chopped
- 20 g unsalted butter, softened
- 1 vanilla bean, cut and scraped
- ½ tsp bi-carb soda, sieved

Finishing

- 250 g good quality milk couverture chocolate
- Salt flakes, for sprinkling

METHOD

1. In a medium saucepan on high heat, induction setting 8, place the water, sugar, salt and glucose and stir until it begins to boil and the sugar has dissolved.
2. Add the peanuts and stir gently.
3. Continue to heat until the mixture reaches 156°C, or until golden in colour.
4. Remove from the heat and immediately add the butter, vanilla and sieved bi-carb soda. Stir to combine before pouring onto a sheet of baking paper.
5. Working quickly, place a second sheet of baking paper on top and use a rolling pin to spread the brittle into a thin layer.
6. Allow to cool completely at room temperature.

Finishing

1. To temper the chocolate, place it into a saucepan on medium heat, induction setting 4. Stir continuously until you have 50% solids and 50% liquid. Remove from the heat and stir vigorously until the solids have completely melted.
2. Spread half of the tempered chocolate over the surface of the brittle and sprinkle with salt flakes. Allow to set at room temperature.
3. Flip the brittle and repeat with the remaining tempered chocolate and a sprinkle of salt flakes.
4. Once set, break into bite-size pieces and store in an airtight container until ready to enjoy.