



Honeycomb and chocolate

Callum Hann (Australia)

INGREDIENTS

365g castor sugar
140g liquid glucose
100ml water
1 tsp bicarb soda
200g good quality dark chocolate

METHOD

Line a bowl with baking paper.
Combine castor sugar, liquid glucose and water in a large saucepan. Place pan over high heat until sugar dissolves. Once the mixture starts boiling, brush down sides with a wet pastry brush to stop the mixture crystallising. Continue cooking until the sugar reaches 145-150C on a thermometer or becomes lightly golden brown. Add the bicarb soda and quickly whisk to combine. Be careful as the mixture will bubble up. Pour into the lined bowl and allow to cool completely at room temperature (1 hour).

Remove baking paper from honeycomb and smash up into bite sized chunks with a rolling pin. Melt chocolate, then dip honeycomb chunks halfway into the chocolate. Allow chocolate to set then serve.