



### INGREDIENTS:

#### For the caramel:

- 60g soft brown sugar
- 75g glucose syrup
- 15ml water
- 60g butter
- 40g golden syrup
- 140ml condensed milk
- Sea salt to taste

#### Special Equipment

- Thermometer
- Piping bag

#### For the brandy snaps: makes 6

- 25g butter
- 25g brown sugar
- 25g golden syrup
- 25g plain flour
- 1 tbsp ground ginger
- 1 tsp brandy

#### For the chocolate orange delice base:

- 2 brandy snaps see recipe above
- 2-4 tsp salted caramel see recipe above
- 30g nibbed hazelnuts, toasted
- 5g cocoa nib

#### Special Equipment

- Small foil tin lined with cling film

#### For the chocolate orange delice:

- 100g dark chocolate
- 1 egg yolk
- 100ml double cream
- 25ml whole milk
- 2g gelatine
- 1 orange & zest (segmented)

### METHOD

#### For the caramel:

1. Place all the ingredients except the condensed milk in a heavy based pan over a low heat. Stir until the sugar has dissolved.
2. Turn the heat up and bring to the boil until the temperature has reached 125°C. Stir the mixture constantly to prevent it from burning.
3. Remove from the heat at 125°C and allow the bubbles to subside. Gradually add the condensed milk and stir for a few minutes until cool.

#### For the brandy snaps:

1. Preheat the oven to 180°C. In a small saucepan add the butter, golden syrup and the sugar and melt the ingredients together on a gentle heat.
2. Once melted turn off the heat and stir in the brandy. Add the flour and ginger and mix together.
3. Spoon heaped teaspoons of the mix onto the prepared baking tray, spacing well apart as they will spread when baking.
4. Cook in batches for 8-10 minutes until set, golden brown and lacy in appearance. Do not allow to go too dark as they will taste bitter.
5. Leave for a minute before shaping – the snaps should still be pliable and warm but set enough to move without tearing.
6. You can shape the brandy snaps into cigars or baskets.
7. To make cigars, wrap the brandy snap around a wooden spoon; you can do a few at a time.

#### For the delice base:

1. Take two brandy snaps and grind down to a crumb. Add the hazelnuts and cocoa nib and 2-4 tsp of the salted caramel sauce to bind the mixture together.
2. Line a tin with cling film and add the delice base mixture, pushing down with a spoon to spread evenly.

#### For the chocolate orange delice:

1. Place the milk, cream and orange zest in a small saucepan and bring to the boil. Add the chocolate to the mixture and stir until melted, followed by the egg yolk.
2. In a bowl, soak the gelatine in cold water to soften. Squeeze any excess water from the gelatine and stir through the chocolate custard mixture.
3. Pour the mixture over the delice base and place in the fridge to set for at least 4 hours. Whilst the delice is in the fridge segment the orange.

#### To serve:

1. Remove the delice from the mould.
2. With a hot knife cut into 4.
3. Serve with the oranges next to the delice and rest a brandy snap on top with a drizzle of the salted caramel.