

Toffee Popcorn

Recipe provided from Chef Spencer Burge from Bertram's Restaurant
www.bertramsrestaurant.com



Ingredients

Sticky Toffee Sponge

225g chopped dates
85g butter
150g dark brown sugar
2 eggs
175g plain flour
1 tsp baking powder
1 tsp bicarbonate soda
200ml boiling hot water

White/ Dark Chocolate Marquise Layered

600g white/ dark chocolate (depending on which layer)

1 litre cream
50g glucose
4 egg yolks
4 leaves gelatin

Toffee Sauce

1 tin condensed milk

Iced Sea Salt Popcorn Parfait

250ml full fat milk
125g double cream
2 egg yolks
85g caster sugar
90g toffee popcorn
1 pinch of sea salt
20g salted popcorn chopped

Chocolate Pull

100g liquid glucose
100g fondant
100g isomalt
70g bitter dark chocolate (71% cocoa solids), finely chopped

White Chocolate Powder

50g white Chocolate abzorbit

Method

Sponge –

1. cream butter and sugar then add eggs, 1 at a time.
2. Meanwhile bring to the boil dates. Once boiled allow to cool.
3. Mix all dry ingredients together.
4. When date mixture is cool add to egg and sugar mix. Then add dry ingredients.
5. Cook at 170c for around 1 hour 20 mins
6. Cut to right thickness when cool approx. 1 cm.

Marquise –

1. Melt chocolate and glucose over Bain Marie.
2. Dissolve gelatin in a bit of hot water in the microwave.
3. Add gelatin and yolks to chocolate, cool slightly.
4. Fold in semi whipped cream.
5. Repeat for white chocolate.

Toffee Sauce –

1. Boil tin in submerged water for 2 hours and allow to cool.
2. Iced Popcorn Parfait - bring milk & cream nearly to the boil. In a separate pan whisk egg yolks and sugar until light and fluffy.
3. Take hot milk off heat and pour over egg mix pouring slowly and whisking quickly.
4. Place mixture back in pan and cook stirring constantly until the mix coats the back of a spoon being careful not to scramble.
5. Pour into a bowl and stir in toffee popcorn.
6. Set aside and allow to infuse for 10-15 mins.
7. Blitz mixture and pass through a fine strainer.
8. Add pinch of salt.
9. Allow to cool and churn.

Roll into cylinder shapes in cling film and freeze.

Roll in chopped popcorn and dust with icing sugar

Chocolate Pull –

1. Boil glucose, fondant & isomalt in a heavy based pan to 160oc.
2. Remove from heat and stir in chocolate until melted.
3. Pour onto an oiled tray and allow to cool a little.
4. Using your fingers carefully pull off little pieces of the chocolate mixture and shape(be careful as mix will still be warm).

White Chocolate Powder –

1. Melt white chocolate gently in a double boiler.

2. Once melted allow to cool slightly and stir absorb into chocolate until desired effect is achieved.
3. Store away from moisture until time to use.