

Cocoa Nibs Brittle Recipe

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Prep. time : 10 minutes

Cook time : 15 minutes

Ready in 25 minutes

Level : Basic

Ingredients:

- Sugar 400g (14oz)
- Water 180g (6.3oz)
- Glucose syrup 290g (10oz)
- Cocoa nibs 100g (3.5oz)
- Butter 30g (1oz)
- Vanilla powder to taste
- Baking soda 5g (1Tsp)

Directions

1. Combine sugar and water in a large saucepan and start cooking the sugar syrup. Mind the sugar crystals; make sure that all of them are diluted in water.
2. When the syrup boils, add glucose and don't stir the syrup.
3. When the syrup reaches 110°C (230°F), add the cocoa nibs.
4. Continue cooking, and when the mixture reaches 155°C (311°F), take it off the stove and add butter and vanilla.
5. At the end add baking soda and stir well. The mixture will immediately foam up, so use a large saucepan and be careful.
6. Pour the mixture onto a paper lined baking tray, and spread it with spatula to be 6mm-8mm thick (1/4" to 3/8 ").
7. When your brittle firms up, break it into pieces and store in a cool and dry place.