

# Hazelnut Toffee Recipe

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Prep. time : 10 minutes

Cook time : 15 minutes

Ready in 25 minutes

Level : Basic

## Ingredients:

- Butter 180g (6.3oz)
- Sugar 200g (7oz)
- Glucose Syrup 15g (1Tbsp)
- Water 30g (3Tbsp)
- Salt 1g (a pinch)
- Roasted hazelnuts 150g (5.3oz)

## Directions

1. Prepare one large saucepan, a baking tray lined with parchment paper or silicone mat, a candy thermometer and an offset spatula.
2. Toast your hazelnuts and set them aside.
3. Put melted butter, sugar, salt, and water into a saucepan, and stir to combine.
4. Cook until the mixture boils, and add glucose syrup.
5. Attach the candy thermometer and continue cooking until the mixture reaches 145°C (293°F).
6. Stir in the hazelnuts, pour the mixture immediately onto a paper lined baking tray, and quickly spread with offset spatula. Leave it to cool down.
7. When toffee cools completely, cut it into desired sized pieces and store in well sealed container.