

Salted Almond Buttercrunch Recipe

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Prep. time : 30 minutes

Cook time : 15 minutes

Ready in 45 minutes

Level : Advanced

Ingredients:

- Butter 250g (8.8oz)
- Sugar 250g (8.8 oz)
- Water 60g (2.1oz)
- Salt 1g (a pinch)
- Glucose syrup 15g (1Tbsp)
- Vanilla powder to taste
- Dark chocolate 350g (12.3oz)
- Toasted almonds, salted 250g (8.8oz)

Directions

1. Prepare one large saucepan, a baking tray lined with parchment paper or silicone mat, a candy thermometer, and a couple of offset spatulas.
2. If you didn't buy toasted and salted almonds, toast them in the oven at 180°C (350°F) for about 10 minutes, and top them with 1Tsp of salt.
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. Insert the probe of the candy thermometer into the pan and cook until the mixture reaches 145°C (293°F).
6. Pour it immediately onto a prepared baking pan and quickly spread with offset spatula. Leave it to cool down.

7. Gently dab the surface with a paper towel to remove any excess fat.
8. Coat one side of the buttercrunch with tempered chocolate and sprinkle immediately with salted almonds.
9. When the chocolate sets, turn the buttercrunch over, and repeat the process.
10. When your buttercrunch cools completely, cut it into desired sized pieces and store in well sealed container.