



Simon Bryant's Chocolate Coated Honeycomb Bar

This one needs adult supervision because boiling sugar syrup can be dangerous to little hands!

You will need a candy thermometer for this recipe (available from \$10 at shops that sell cooking equipment).

Makes approx 500g

Honeycomb Ingredients

325 grams of sugar
175 grams of Australian honey
60ml water
125 grams glucose
15 grams bi-carbonate soda

Chocolate Coating Ingredients

400 grams fair trade couverture chocolate (the real stuff with min 32% cocoa butter).
Don't forget to buy fair trade chocolate, some of the chocolate producers treat their workers (some of them kids) pretty nastily!

Method

Prepare a 30mm deep tray by lining it with non-stick baking paper and lightly coat with cooking spray. Cut the paper long and wide to line the sides of the tray.

Honeycomb

Put everything except bi-carb in a pot and boil until the temp reaches 136C to 140C
Take pot off heat and immediately sprinkle in bi-carb and mix through.
Pour mix onto prepared tray and leave at room temp to set (it will take around 30 minutes)
Break into the size you like (or use a knife dipped into boiling water to cut into bars if you want them perfect but I never bother).

Chocolate Coating

You don't have to temper the chocolate to coat the bars, you can just melt it in a microwave or over a double boiler but tempering will give your final product a nice snap when you bite into it and a great gloss. It also prevents the chocolate from blooming (going powdery white over time).

Grate or chop the chocolate so it will melt easily. Place two thirds in the top pan of a double boiler.

Be sure no liquid gets into the chocolate, this will cause clumping or seizing.

Then heat over hot, not boiling, water until the chocolate reaches 43C to 46C. It's really important not to exceed this temperature.

Chocolate is very sensitive to heat, so a good thermometer is useful here.

Remove the top pan of the double boiler and allow it to cool to 35C to 38C.

Then add the remaining chocolate and stir until it's melted.

If you lose too much heat at this stage and not all the chocolate melts, then return the bowl briefly to the double boiler.

Once all the remaining chocolate is melted, use a spatula to smear over the honeycomb to coat and allow chocolate to set. Enjoy!