

# Crispy and Chewy Caramel Bar

**Servings:** 4

**Prep time:** 40 minutes

## Ingredients:

\*250g of sweetened short crust pastry

### **Caramel Slab:**

\*250 ml double cream

\*1 vanilla pod

\*1 cinnamon stick

\*1 star anise

\*150 ml caramel

\*2 egg yolks. Lightly beaten

\*5 gelatin leaves

### **Biscuit:**

\*3 eggs

\*80g caster sugar

\*50g dark chocolate, melted

### **Icing:**

\*250 ml caramel

\*150 ml whipping cream, warmed

\*3 ½ gelatin leaves

\*gold leaf

## Directions:

1. Cut the sweet short crust pastry into strips measuring 3 cm by 10 cm.
2. Brown the strips in the oven for 12 minutes at 180°C.
3. Infuse the warmed cream with the vanilla, cinnamon and star anise.
4. Leave to cool.
5. Add the caramel and then fold in the egg yolks and gelatin, which has been previously softened in cold water and squeezed.
6. Cook the mixture over low heat, without allowing to boil, stirring continuously.
7. When the cream thickens, take it off the heat and pour into a shallow dish.
8. Let it cool to a thickness of 1 cm.
9. For the biscuit, beat egg yolks with 40g of sugar.

10. Mix together and fold in the melted chocolate with a spatula.
11. Spread out on a sheet of greaseproof paper and cook the mixture at 170°C for approximately 7 minutes.
12. Leave to cool.
13. Cut the caramel slab and the chocolate biscuit to the size of the sweet short crust pastry.
14. For the icing, incorporate gelatin previously softened in water, then squeezed out into the warm cream.
15. Add the caramel and leave to cool until the icing starts to set, but is still supple.
16. Put a layer of caramel slab on the sweet short crust pastry, then the chocolate biscuit and cover with more caramel slab.
17. Put in refrigerator.
18. Top the chewy bars with the icing and arrange them on a plate.