



Chocolate Soil



Time to Prepare: 5 mins



Cook time: 5 mins



Serves: 1 1/2 cups

INGREDIENTS:

- *100g Caster Sugar
- *2Tbsp **cold** water
- *75g Dark Chocolate roughly chopped

Tools:

- *a wire whisk
- *baking tray lined with non-stick paper ready

NOTES:

* I would recommend using at least 70% dark chocolate, even if you don't usually like it, because you're adding sugar to counteract the bitterness

*For extra flavour, use flavoured dark chocolate like Blueberry, Sea Salt and Caramel, Mint or whatever takes your fancy

*Once cool, store in an airtight container for up to a week, or freeze up to a month

*If using a candy thermometer, heat cold water and caster sugar until it reaches 135°C

*To clean sugar work pans and utensils, fill your saucepan with water, bring to the boil, empty the water out and wash as per usual. Clean your whisk the same way, boiling water will remove any stuck on crystallised chocolate.



METHOD

1. Roughly chop 75g chocolate on a small chopping board and sit to the side.
2. On your stove top in a small to medium saucepan add 100g caster sugar, gently pour in 2 tablespoons of **cold** water. We are being gentle so we don't splash sugar crystals on the side of the pan.
3. Bring saucepan to boil on high until the sugar is dissolved and you see "golden brown edges". The center of the boiling sugar will still be clear but the edges should have changed to golden brown. See picture at bottom for reference.
4. Immediately remove saucepan from the heat and all at once whisk in the chocolate, along with any flavouring if using. Don't forget to whisk around the edges. Whisk until all the chocolate is coated, this doesn't take long ... a couple of minutes.
5. Pour onto your non-stick paper prepared baking tray to cool.

