

Homemade Snickers

Ingrédients

- 100g milk chocolate
- 275g sugar
- 145g heavy cream
- 130g butter
- 45g egg whites
- 150g acacia honey
- 175g sugar
- 90g glucose
- 45g water
- 80g peanut butter
- 300g milk chocolate
- 70g peanuts (1)
- 30g peanuts (2)

Préparation

1. After making some bounty and twix at home, as well as many other chocolate bars, here come the snickers!
2. Composed, like the original version, of a peanut nougat, soft caramel, peanuts, and a milk chocolate coating, they require some patience with different cooling and crystallization times, but it's worth it!
3. And of course, as always, you can modify the recipe to your taste: hazelnuts/hazelnut paste instead of peanuts/peanut butter, dark chocolate instead of milk chocolate, you can add vanilla to the caramel... It's up to you One last detail, I used a rectangular frame, but in the end, my snickers were too big/thick, so I recommend using a 24cm square frame, I've included the link to the one I used below.
4. Equipment: 24cm square frame Thermometer Whisk Mini offset spatula Ingredients: I used Koro's peanut butter Koro: code ILETAITUNGATEAU for 5% off the entire site (non-affiliated).
5. I used Jivara chocolate from Valrhona: code ILETAITUNGATEAU for 20% off the entire site (affiliated).
6. Gently melt the chocolate without exceeding 35°C.
7. Pour it into the bottom of your frame placed on a sheet of parchment paper, let it crystallize, then place it in the refrigerator.
8. Gradually caramelize the sugar in a dry pan.
9. Meanwhile, heat the cream.
10. When the caramel is amber, gradually deglaze it with the hot cream, stirring well.
11. Cook for 2 minutes, then remove from heat and add the butter in small pieces and the salt.
12. Blend with an immersion blender, then let it cool completely.
13. Pour water, sugar, glucose, and honey into a saucepan.
14. Heat it.
15. When the mixture reaches 130°C, start beating the egg whites slowly.
16. When it reaches 140°C, gradually pour it over the whipped egg whites and continue whisking.
17. Warm the peanut butter in the microwave, then fold it into the nougat.
18. Mix well, then when the nougat is warm (not hot, otherwise the chocolate will melt), spread it in the frame over the crystallized chocolate.
19. Sprinkle the nougat with peanuts (1), pressing them in slightly.
20. Pour the cooled caramel over it, smooth the surface, and add the peanuts (2).

21. Refrigerate for at least 1 hour, then cut your bars (with a 25cm frame you should make 16 bars).
22. Place the bars in the freezer while you melt the chocolate, they'll be easier to coat.
23. Gently melt the chocolate, without exceeding 35°C.
24. Pour the melted chocolate over the bars placed on a rack (or dip them directly in), tap the rack to remove excess chocolate, then use a fork to make "imprints" on the chocolate.
25. Let it crystallize, your snickers are ready, enjoy!

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