

Homemade twix

Ingrédients

- 150g flour
- 50g brown sugar
- 100g butter
- 10g milk
- 1 pinch of fleur de sel
- 230g caster sugar
- 150g full cream
- 80g butter
- 300g of chocolate of your choice

Préparation

1. A little treat that's pretty easy to make to welcome the slowly arriving fall: homemade twix-style chocolate bars.
2. The composition is quick: a melting and crunchy shortbread, a caramel and chocolate, the one of your choice, to cover it all. Prep time : 1 hour + rest + 15 minutes cooking : For 12 to 15 chocolate bars, depending on their size : The shortbread : flour brown sugar butter milk 1 pinch of fleur de sel Mix the butter with the brown sugar, then add the milk, salt and finally the flour.
 3. Form a ball, flatten it slightly and place it in the refrigerator for at least 1 hour.
 4. Then, roll it out to a thickness of 1cm and cut into strips of about 10 to 12cm long and 2 to 3cm wide.
 5. Bake in the preheated oven at 180°C for about 15 minutes.
6. The caramel : caster sugar full cream butter Prepare a caramel with the sugar.
7. Heat the cream.
8. When the caramel has a nice amber color, deglaze it little by little with the hot cream.
9. When the mixture is homogeneous, add the butter cut in small pieces and mix well.
10. Reduce the caramel over low heat for about 5 minutes to thicken slightly.
11. Let it cool completely.
12. Finishing touches: of chocolate of your choice Pipe the caramel on the shortbread bars, then put them in the freezer while you prepare the chocolate (to facilitate the coating).
13. Gently melt the chocolate, without exceeding 35°C, then dip the bars one by one in it.
14. Shake them lightly to remove the excess chocolate, then place them on a sheet of parchment paper and let them crystallize (to make the filaments on the chocolate bars, simply dip a fork in the chocolate and shake it on the bars).
15. Finally, enjoy!