



**Miele**

# Honeycomb

By Kirsten Tibballs

**30 minutes**

Preparation time

**15 minutes**

Cooking time

**12**

Serves

## INGREDIENTS

### Honeycomb

200 g caster sugar  
50 g honey  
75 g liquid glucose, warmed  
2 tbsp water  
1 ½ tsp bi-carb soda, sieved

### Finishing

200 g good quality milk couverture  
chocolate, for dipping

## METHOD

### Honeycomb

1. Place the sugar, honey, liquid glucose and water into a large saucepan on high heat, induction setting 8, and stir until it begins to boil.
2. Once boiling stop stirring and bring to 156°C.
3. Add the sieved bi-carb soda and whisk to incorporate.
4. Immediately pour the honeycomb into a large metal bowl lined with baking paper.
5. Do not move the bowl, allow to cool at room temperature.
6. Once completely cooled, break the honeycomb into bite-size pieces.

### Finishing

1. To temper the chocolate, place it into a saucepan on medium heat, induction setting 4. Stir continuously until you have 50% solids and 50% liquid. Remove from the heat and stir vigorously until the solids have completely melted.
2. Dip the pieces of honeycomb into the tempered chocolate and place onto a lined tray to set at room temperature.
3. Store in an airtight container until ready to enjoy.