

Miele

Chocolate caramel slice

By Miele

10 minutes, plus cooling time

Preparation Time

4 hours 40 minutes

Cooking Time

25 serves

Serves



INGREDIENTS

Dulce de leche

1 x 395 ml tin sweetened condensed milk

Shortbread

150 g (1 cup) plain flour
55 g (¼ cup) caster sugar
½ tsp vanilla extract
120 g salted butter, cold, diced

Chocolate topping

175 g good-quality dark chocolate, roughly chopped
40 g salted butter
2 tbsp cream

METHOD

Dulce de leche

1. Place the can of sweetened condensed milk on a rack in the steam oven and Steam at 100°C for 4 hours.

Shortbread

1. Lightly grease and line a 20 cm x 20 cm square cake tin with a depth of at least 3 cm.
2. Mix the flour, sugar and vanilla in a bowl. Rub in the butter until the mixture resembles fine breadcrumbs.
3. Knead the mixture together until it forms a dough, then press into the base of the prepared tin. Prick the shortbread lightly with a fork.
4. Place in the oven on shelf level 2 on Intensive Bake at 170°C. Bake for 25 minutes, or until firm and lightly browned.

Cool in the fridge for 20 minutes, or until cold.

5. Gently spread the dulce de leche onto the shortbread. Place the slice back into the oven on Fan Plus at 160°C and bake for an additional 20 minutes, or until the dulce de leche bubbles in the corners. Cool while making the chocolate topping.

Chocolate topping

1. Melt the chocolate and butter in a medium sized saucepan on low heat, induction setting 2, stir until smooth and glossy.
2. Remove from the heat, add the cream, and stir well to combine.
3. Pour the chocolate topping over the cooled dulce de leche and leave to cool completely before cutting into 25 squares.

Hints and tips

- Dulce de leche can be made in bulk and stored in the fridge for up to 2 weeks. This dulce de leche can be used in many recipes, including our gluten free brownies, banoffee pies, salted caramel cheesecakes or as a topping over pancakes or ice cream.
- There's no need to preheat the oven in this recipe due to Miele's quick heat up times.
- This delicious slice is also called "Millionaire's Shortbread" because of its level of decadence.