

VANILLA HONEYCOMB RECIPE

Ingredients:-

65g Best Honey
100g Vanillaism Caster Sugar
7.5 g Bicarbonate of soda (1 1/2 Tsp)
15 mls water
1/8th Tsp sea salt

Method:-

Place the Vanillaism sugar and honey in the pan, adding the TBsp cold water. Place on a low heat until the sugar dissolves into the honey then gradually turn up the heat stirring all the time.

Bring to the boil until the mixture reaches 154°C on your thermometer.

BE CAREFUL!

This liquid is very hot and dangerous!

Take off the heat, add the bicarbonate of soda and mix it in well, watching it does not overflow the pan.

Once incorporated, pour out on a pre-greased silicone mat or lined baking sheet.

Allow to cool. Break into chunks.

Store in an airtight container.

Top Tips:-

Use a Tall/Deep pan as the mixture will increase in volume by 7 or 8 times!

Essential Equipment:-

High heat spatula
Jam or Digital Thermometer
Non stick mat/Pam Spray