



COOKING CLASSES

AT SUR LA TABLE

HOMEMADE BRITTLE

WITH SUR LA TABLE CHEF

Ingredient Shopping List

Below is a list of ingredients you'll need to make the recipes in this packet.

Dairy

- 2 ounces unsalted butter
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Pantry Items

- Granulated sugar
- Kosher salt
- Baking soda

Dry/Canned Goods

- 1/2 cup light corn syrup
- 1/2 teaspoon vanilla bean paste
- 4 cups nuts or seeds of your choice

Equipment Needed

Below is a list of tools you'll need to make the recipes in this packet.

Cutlery

- Chef's knife
- Cutting board

Hand Tools/Gadgets

- Silicone spatula
- Silicone pastry brush
- Candy thermometer

Cookware

- Medium-sized heavy bottom saucepan

Bakeware

- Rimmed baking sheet
- Silicone mat x 2

Pre-Class Mise en Place and Notes

- Please gather all ingredients prior to class if you will be cooking along.
- It is helpful to organize the ingredients by recipe on rimmed baking sheets.
- Feel free to pre-measure ingredients, but it is not necessary.
- We encourage you to prep all your ingredients before class as it will allow you to have more time to listen and watch the instructor.

Homemade Brittle

1. Line a rimmed baking sheet with a silicone mat. Spray baking sheet and silicone mat with non-stick cooking spray.

HOMEMADE BRITTLE

Yield: 24 (2") pieces

Homemade brittle is a very impressive confection that is much easier to make than it looks! Customize to your liking and add a variety of nuts or seeds.

2 cups granulated sugar
1/2 cup water
1/2 cup light corn syrup
2 ounces unsalted butter
4 cups nuts or seeds, roughly chopped if needed
1/2 teaspoon Kosher salt
1/2 teaspoon baking soda
1/2 teaspoon vanilla bean paste.

Line a rimmed baking sheet with a silicone mat and lightly spray with non-stick cooking spray. Have a dry kitchen towel and second silicone mat available.

1. **To make the brittle:** To a heavy-bottomed large saucepan set over medium-high heat, add sugar, water, corn syrup, and bring to a boil. Using a clean silicone spatula carefully stir the sugar once or twice, just until sugar has dissolved.
2. Using a silicon pastry brush, dip the brush into water and brush down any sugar crystals that are clinging to the sides of the saucepan. When the mixture comes to a boil, add butter.
3. Without stirring the mixture and using a candy thermometer heat the sugar to to 260°F. Once the sugar has reached to 260°F add in the nuts or seeds. Once your nuts or seeds have been added, carefully stir to incorporate and allow the mixture to come to to 300°F, the sugar will have become a rich golden brown, remove from heat.
4. **To finish the brittle:** Once your sugar has been removed from the heat carefully add the salt, baking soda, and vanilla, stir to combine, and pour onto prepared baking sheet. Cover brittle with silicone mat. Using the kitchen towel to protect yourself from the heat gently press brittle flat and set aside to cool.
5. **To serve:** Once your brittle has cooled, break or cut into 2" pieces. Store in an airtight container layered between parchment paper.

Recipe variations:

- You can use 1 seed or nut or make a combination of multiples. Great options for add-in's include: chopped hazelnuts, sliced almonds, unsalted sunflower seeds, untoasted sesame seeds, shelled pistachios, pumpkin seeds, or classic roasted salted peanuts.