



Pink Australian Salted Caramel Slice

Serves: 4

TASTE OF MOTHER'S DAY FACT

Whilst not created in Australia, caramel slice has become a firm favourite and can be found on sale in most cafes and bakeries around the country. The slice is thought to have originated in Scotland and is also known in the United Kingdom by a number of names including caramel shortbread, caramel shortcake, caramel squares, millionaires shortbread and millionaires slice.

Our recipe adds a contemporary twist with the addition of a little pink Australian salt to add that much loved 'salted chocolate' and 'salted caramel' flavour to the slice.

INGREDIENTS

- As Required - Extra Virgin Olive Oil Spray
- As Required - Baking Paper
- 55gm Plain Flour - sieve.
- 30gm Brown Sugar
- 20gm Desiccated Coconut
- 65gm Unsalted Butter - melt.
- 360gm Condensed Milk
- 100gm Golden Syrup
- 100gm Unsalted Butter - warm to room temperature.
- $\frac{3}{4}$ tsp Pink Australian Salt - e.g. Murray River.
- 65gm Dark Chocolate (56% Cocoa Mass) - break into small pieces.
- 90gm Copha - cut into 2cm dice.
- To Taste - Pink Australian Sea Salt - e.g. Murray River.

METHOD

1. Pre-heat an oven to a moderate temperature - 160°C.
2. Lightly oil and line with baking paper a 20cm long by 14cm wide and 6cm deep baking dish.
3. In a mixing bowl, add the plain flour, brown sugar, desiccated coconut and first quantity of butter and mix to thoroughly combine. Evenly spread the mixture over the base of the baking dish. Place into the oven and bake for 15 minutes or until it has turned light golden brown in colour and is firm to the touch. Remove the baking dish from the oven and allow to cool to room temperature.
4. Place a saucepan over a moderate heat and add the condensed milk, golden syrup and second quantity of butter. Mix to thoroughly combine, then cook for 5 minutes, stirring continuously or until the mixture is a light golden brown and has started to thicken and the butter has melted. Add the salt and mix to thoroughly combine.
5. Pour the condensed milk mixture evenly over the cooked biscuit base and smooth out with a spatula. Place the baking tray back into the oven and bake for 12 minutes or until the condensed milk mixture has just set. Remove the baking tray from the oven, allow to cool to room temperature, then cover with cling wrap and refrigerate for 3 hours or until the condensed milk mixture has completely set. Remove from the refrigerator and remove the cling wrap.



6. Over a moderate heat, bring a saucepan half-filled with water up to a gentle simmer. In a mixing bowl, which sits comfortably on top of the saucepan, add the chocolate and copha, place the bowl on top of the saucepan and gently stir the mixture until the chocolate and copha have melted and completely combined, then remove from the heat.
7. Pour the chocolate mixture evenly over the set condensed milk mixture and smooth it out with a spatula. Return the slice to the refrigerator for 2 hours or until the chocolate has firmly set.

TO SERVE

Remove the caramel slice from the refrigerator, remove the slice from the baking dish and remove the baking paper. Allow to stand for 20 minutes, then cut into the desired number of pieces and place on a serving board or platter. A little additional salt can be sprinkled on the top of the slice if desired before serving.