

Millionaire Shortbread



Serving 4



Cooking time 1 hr 30min



Difficulty Medium

Ingredients

- 300g Shortbread Fingers
- 100g melted unsalted butter
- 397g condensed milk
- 150g unsalted butter
- 150g light brown sugar
- 3 pinches sea salt flakes
- 150g dark chocolate



Method

- 1 Crush the shortbread in a blender or put the shortbread into a sealable bag and crush with a rolling pin.
- 2 Melt the butter gently, then stir in the crushed shortbread. Mix together well. Pour the crushed shortbread and butter mixture into the baking tray. Press the mixture down firmly with the back of a spoon.
- 3 Put the tray in the fridge to set for 30 mins.
- 4 Add the butter and sugar together in a large pan and heat gently until melted. Add the condensed milk and turn up the heat and bring to a boil. Stir well as it begins to boil. Once the caramel mixture is boiling, keep stirring well and continue to heat for 2-3 minutes.
- 5 The mixture is ready when it turns into a golden brown thick consistency. At this point remove from the heat and leave to cool slightly. Add three large pinches of sea salt flakes. Or add to your taste, but remember caramel gets very hot, so leave to cool before tasting. Stir well.
- 6 Pour the caramel mixture over the shortbread base evenly and return to the fridge for 1 hour to set.
- 7 Melt the dark chocolate in a bain-marie over gentle heat. Pour the melted chocolate over the caramel layer evenly and smooth with a palette knife.
- 8 Put in fridge for a 5 mins to cool. Then sprinkle salt flakes over the chocolate for an extra salty bite. Then return to the fridge for 30 mins to fully set.
- 9 Once set cut into squares or rectangles and remove from the pan. Keep in an old shortbread tin for up to 1 week.