



Recipe by Justin North, Bécasse

SALTED PEANUT BRITTLE

8 snack portions

INGREDIENTS

250g roasted peanuts, roughly chopped
1tsp SAXA sea salt flakes
30g bi-carb soda
340g caster sugar
180g unsalted butter
80g liquid glucose
200mL water

DIRECTIONS

Mix evenly together peanuts, salt and bi-carb in a bowl.

In a large saucepan, combine sugar, butter, glucose and water. Place over a high heat and whisk continuously to melt and emulsify ingredients.

Cook until mix begins to caramelize and heat to 153°C.

Remove from heat, immediately add nut mix and whisk swiftly to combine well.

Transfer to a non-stick tray, cover with baking paper and flatten with a rolling pin until about 1 cm thick. Once set hard, break into shards and serve or store in air tight containers.



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