

# Honeycomb and ginger tuile



# Honeycomb



## Ingredients

50g Golden syrup

20g Clear honey

80g Caster sugar

4g Bicarbonate of soda

## Method

- Line a 200mm x 200mm x 50mm tray with a piece of parchment paper and lightly oil.
- Measure the golden syrup, honey and sugar into a non-stick saucepan and place on the hob, slowly heat to allow the sugar to dissolve.
- Bring the mixture to the boil, when it starts to turn a rich caramel, remove from the heat and whisk in the bicarbonate of soda for 2-3 seconds and then pour into the prepared tray and allow to cool.
- Once cool remove from the tray and break into desired chunks. Store in an airtight container.

# Ginger tuile

## Ingredients

30g Butter

30g Plain flour

Pinch of salt

30g Egg whites

5g Ground ginger

## Tip

You can flavour the tuile with any spice and even colour using beetroot powder or Matcha green tea.

## Method

- Melt the butter and allow to cool slightly.
- Sift the plain flour and ground ginger into a bowl.
- Add the egg whites and cooled butter to the flour and ginger, beat together until smooth and free from lumps.
- Cover and refrigerate for 10 minutes.
- While mixture is resting, preheat the oven to 160°C.
- Using a honeycomb tuile mould spread the mixture thinly across the mould.
- Cook the tuile for 7 minutes until golden, remove from the oven and allow to cool.