



MILLIONAIRE'S SHORTBREAD

It's shortbread* day on 6 January. Celebrate by making this caramel and chocolate version of the traditional Scottish* biscuit.

INGREDIENTS

- 250g flour*
- 75g caster* sugar
- 175g butter* cut* into cubes
- 100g butter
- 100g muscovado* sugar
- 400g sweetened* condensed milk
- 200g chocolate

METHOD*

- 1** Heat* the oven to 160°C. Grease* a baking* tray (20 cm x 20 cm) – it must be at least* 3 cm deep*.
- 2** To make the shortbread*: put the flour in a bowl with the butter cubes. Rub* together with your fingers (the mix* should have the texture of fine breadcrumbs*). Add* the caster sugar and stir*.
- 3** Form the mix into a dough* and press it into the base of the baking tray. Prick* the surface a few* times with a fork*. Bake* in the oven for 15 to 20 minutes until* slightly* golden. Leave* to cool in the tray.
- 4** To make the caramel: put the butter, muscovado sugar and condensed milk in a pan*. Heat* gently until the sugar dissolves*, stirring until boiling* point. Then, lower* the heat and stir for 5 to 10 minutes.
- 5** When the caramel mixture has thickened* a little, pour* it over the shortbread. Then leave to cool in the baking tray.
- 6** For the chocolate topping*: melt* the chocolate in a bain-marie. Pour it over the cooled* caramel and leave to set*. Now cut* the shortcake into squares.

HELP!

add: ajouter
bake in the oven: enfourner
baking tray: plat allant au four
boiling point: point d'ébullition

breadcrumbs: miettes de pain
butter: beurre
caster sucre: sucre semoule
cooled: refroidi
cut into cubes: découpé en dés
cut into squares:

découper en carrés
deep: de profondeur
dissolve: se dissoudre
dough: pâte
few times (a): plusieurs fois
flour: farine
fork: fourchette

grease: beurrer
heat gently: chauffer doucement
method: préparation
heat the oven: mettre le four
least (at): au moins
leave to cool: laisser refroidir
lower the heat:

baisser le feu
melt: faire fondre
method: préparation
mix: préparation
muscovado sugar: sucre de canne muscovado
pan: casserole

pour over: verser sur
prick: piquer
rub together: émietter
Scottish: écossais
set (leave to): laisser prendre
shortbread: sablé
slightly golden:

légèrement doré
stir: remuer
sweetened condensed milk: lait concentré sucré
thickened a little: épaissi un peu
topping: nappage
until: jusqu'à ce que