

HONEYCOMB

INGREDIENTS	(g)
Sugar	200
Golden Syrup	60
Glucose syrup	200
Bicarbonate	20

1. Place the sugar, golden syrup and glucose in a large saucepan
2. On a medium heat, allow everything to dissolve
3. Oil a large stainless steel bowl
4. Cook slowly to 170 degrees
5. Sieve the bicarbonate
6. When the sugars have reached 169 degrees be ready and add the bicarbonate
7. Whisk immediately
8. Pour into your bowl