




Chocolate and Milk Layer Barfi

16 pieces

   Easy

 up to 30 Min.



Ingredients:

For the Base:

150 ml Double Cream
50 ml Whole Milk
5 ml Dr. Oetker Valencian Orange Extract (1 tsp)
100 g Icing Sugar (sieved)
150 g Milk Powder (sieved)
50 g Dr. Oetker Fine Dark Cocoa Powder (sieved)
50 g Pistachios (chopped)
50 g Blanched Almonds (chopped)

For the Topping:

150 ml Double Cream
50 ml Whole Milk
100 g Icing Sugar (sieved)
200 g Milk Powder (sieved)
20 g Pistachios (finely chopped)
2 g Freeze Dried Raspberries

1 For the Base:

Grease and line a rectangle baking tin (20cmx30cm). Place the cream, milk, icing sugar and Orange Extract in a pan over a low heat. Gently heat the mixture, stirring until the icing sugar has dissolved. Increase to a medium heat and allow the mixture to boil.

2 1. Once the mixture is boiling reduce the heat and add the milk power and Cocoa Powder, stir the mixture until a smooth paste is formed. - if there are lumps in the mixture, whisk with a balloon whisk until the mixture is smooth. Add the chopped nuts and mix through.

3 1. Continue to heat the paste until it begins to come away from the side of the pan and form a ball in the centre of the pan, this usually takes about 5 minutes.

4 1. Pour the mixture into your prepared baking tin and using a spatula push into the corners of the tin so the base of the tin is covered in an even layer of mixture. Place in the fridge to chill and begin to set.



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5 For the Topping:

1. To make the topping; place the cream, milk and icing sugar in a pan over a low heat. Gently heat the mixture, stirring until the icing sugar has dissolved. Increase to a medium heat and allow the mixture to boil.

6 1. Once the mixture is boiling reduce the heat and add the milk power, stir the mixture until a smooth paste is formed. – if there are lumps in the mixture, whisk with a balloon whisk until the mixture is smooth.

7 1. Continue to heat the paste until it begins to come away from the side of the pan and form a ball in the centre of the pan, this usually takes about 5 minutes.

8 1. Remove the chocolate base from the fridge and pour the milk layer on top smoothing with a spatula to cover to form an even layer on top of the chocolate layer. Sprinkle with the chopped pistachios and raspberry pieces and gently press to ensure they hold in place.

9 1. Place you Barfi back in the fridge and chill for 2-3 hours to allow it to cool and set. Once set your Barfi can be cut into 16 pieces and served!

