
Matzah Almond Brittle

This is a wonderful use of matzah, crunchy, sugary and just an all-around great treat. Don't be scared of the caramel making process, it does take a bit of time for the caramel to get started, but once it does get colour, it takes just seconds to go from amber to burnt. Take a deep breath, and watch the sugar like your life depended on it, and you are sure to have candy success!



INGREDIENTS:

110 grams, 3 1/3 boards matzah broken up into very small pieces (about the size of an almond – a small one) about 2 cups total.

Vegetable oil for brushing pan

400 grams (2 cups) caster sugar

60 ml (1/4 cup) water

1/2 teaspoon salt

45 grams (3 tbsp) salted butter or margarine softened, room temperature

150 grams sliced almonds



METHOD:

Put oven rack in middle position and preheat oven to 180C/350°F.

Lightly grease a large bowl and a spatula, set aside

Spread the broken up matzah and almonds in a very large shallow baking pan (1/2 to 1 inch deep) and toast, stirring and shaking pan occasionally, until golden, about 15 to 20 minutes. Transfer to a large bowl.

Cool pan and line with a non-stick bakeware liner/parchment paper or with foil (shiny side down). If using foil, brush foil with oil.

Bring sugar, water and salt to a boil in a deep 2- to 2 1/2-quart heavy saucepan over moderate heat, stirring slowly until sugar is dissolved. Boil gently, without stirring but washing down any sugar crystals on side of pan with a pastry brush dipped in cold water, until syrup begins to turn golden.

Continue to boil, swirling pan occasionally, until syrup is a deep golden caramel. Immediately remove pan from heat and carefully stir in margarine with a wooden spoon (mixture will rise up and bubble vigorously).

When bubbling begins to subside, using oiled spatula, immediately stir in toasted matzo farfel and almonds well and quickly pour into baking pan, spreading and smoothing with back of the spatula before mixture hardens.

Allow brittle to cool completely in pan.

Break brittle with your hands into bite-size pieces, or make into a topping: Break into large pieces with your hands, then put brittle in a heavy-duty sealable plastic bag/seal bag, force out excess air, and lightly pound with a rolling pin into smaller pieces.



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