



# Father's day

## Dad in a million

Preparation time	Cook time	Serves	Chill time
1.5 hours	12 minutes	10 portions	2 hours

### Shortbread

#### Ingredients

- 300g plain flour
- 100g caster sugar
- 200g butter
- Pinch of salt

#### Method

- Add all the ingredients to a stand mixer and using the paddle attachment on a slow speed bring the dough together (takes about 5 minutes), if you don't have a stand mixer you can mix by hand
- Once the dough is mostly together take off the machine and do the last bit by hand
- Roll out the dough to a sausage and wrap tightly in cling film, leave to rest in the fridge
- Grate the dough onto a baking tray and place in the oven at 160°C, after 5 minutes using a dough scraper break up the shortbread during cooking to reach a crumb consistency

### Dad letters

#### Ingredients

- 100g unsalted butter
- 100g caster sugar
- 200g plain flour
- 1/2 large egg

#### Method

- Add all the ingredients to kitchen aid bowl with a beater attachment and mix until all the ingredients come together as a dough
- Knead the dough lightly with your hands, then wrap tightly in cling film and place into the fridge to chill and rest for 1 hour
- Once rested, remove the dough from the fridge and on a lightly floured surface roll the dough until 4mm thick.
- Cut out the Dad letters using cookie cutters
- Bake in the oven at 160°C for 8-10 minutes



## Millionaire's Caramel

### Ingredients

- 200g salted butter
- 400g condensed milk
- 45g caster sugar
- 60g golden syrup

### Method

- Melt together the condensed milk, caster sugar, golden syrup and butter over a medium heat until all the sugar dissolved
- Once the sugar has dissolved turn the heat up and bring to the boil and cook for 5-7 minutes (stirring constantly) until the caramel turns a golden brown colour and gets thick and fudgy
- Pour into a bowl and allow to cool down until you can pipe into chocolate case

## Milk chocolate mousse

### Ingredients

- 250g whole milk
- 15g Sosa instangel
- 300g Belcolade milk chocolate (melted)
- 500g double cream (semi whipped)

### Method

- Blend the milk and instangel together
- Pour onto the melted chocolate and blend together
- Fold through the semi whipped cream in 3 stages
- Place mixture into piping bag with desired nozzle and leave for minimum 30 minutes to set

### Garnish

- Dobra milk chocolate eclair cup