Milky Way

Make-ahead · Serves a crowd · Makes 32 bars

Ken's note: TBD

Fluffy chocolate-malt nougat under a soft caramel layer.

32 bars · 9 x 13 pan · original chocolate: Milk · Day 1 fill; Day 2 dip.

Ingredients

Malt Nougat

- 2 large egg whites, room temperature
- 1/8 tsp cream of tartar
- 2 cups (400 g) granulated sugar
- 1/2 cup (160 g) light corn syrup
- 1/4 cup (60 ml) water
- 1/2 tsp salt
- 2 tsp vanilla extract
- 1/2 cup (60 g) malted milk powder
- 2 Tbsp Dutch-process cocoa
- 2 oz dark chocolate, melted, cooled to about 95°F
- 2 Tbsp unsalted butter, softened

Caramel Layer

- 1 batch Firm Caramel, cooked to 240°F

Coating

- 1.5–2 lb chocolate, tempered

Method

1. Line a 9 x 13 pan with a parchment sling and lightly spray it. Sift the malted milk powder and cocoa together.
2. Whisk the egg whites and cream of tartar on medium-low.
3. Cook the sugar, corn syrup, water, and salt without stirring to 250°F.
4. Bring the whites to soft peaks, then stream in the syrup with the mixer on medium-high. Whip 5–8 minutes, until thick and glossy.
5. On low speed, add the vanilla, butter, and the malt-cocoa mixture. Then fold in the melted chocolate by hand, quickly and only until no streaks remain; overmixing deflates the nougat.
6. Spread the nougat in the pan and smooth the top. Let it set 30 minutes.
7. Make the Firm Caramel to 240°F. Cool 5 minutes, pour it over the nougat, and spread it evenly.
8. Freeze at least 2 hours. Lift out and cut with a hot, dry knife into 32 bars about 3 1/4 x 1 1/8 in.
9. Refrigerate 20–30 minutes, then dip and set (see Tempering and Dipping).

Notes

Note. For more malt, use 3/4 cup malted milk powder.