The $100,000 Bar

Make-ahead · Serves a crowd · Makes 12 bars

Ken's note: TBD

Sold today as 100 Grand: a chewy caramel center in a crisped-rice chocolate coat.

12 bars · Molds · original chocolate: Milk · Day 1 fill; Day 2 dip.

Ingredients

Caramel Center

- 1 batch Firm Caramel, cooked to 245°F

Crisp Coating

- 1.5–2 lb chocolate, tempered
- 2 cups crisped rice cereal

Method

1. Lightly spray one 12-cavity mold.
2. Make the Firm Caramel to 245°F and cool 5 minutes.
3. Pour the caramel into the 12 cavities, about two-thirds full (about 2 1/2 Tbsp each).
4. Freeze at least 2 hours or overnight.
5. Pop out the centers and refrigerate 20–30 minutes.
6. Temper the chocolate, then stir in the crisped rice just before dipping.
7. Dip each center, lift it out with a fork, and tap off the excess. The coating will be thick.
8. Spoon a few extra crisps over any bare spots on top, then let the bars set (see Tempering and Dipping).

Notes

Note. For 24 bars, make two batches of caramel and fill both molds; one batch of chocolate with crisps covers all 24.