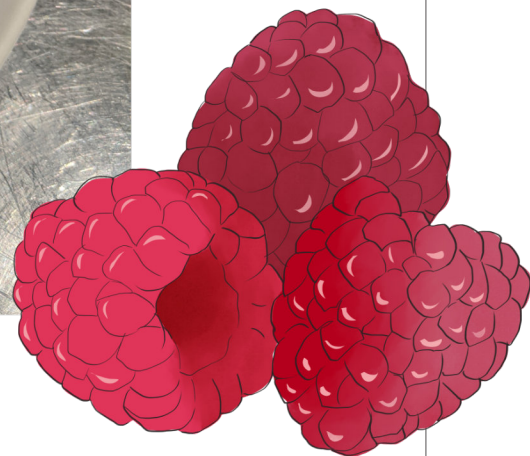


Bin 23 Restaurant



Located in the heart of downtown Guelph, Bin 23 offers a North American continental menu with multicultural flair along with daily features. Enjoy unrivaled consignment wines from around the world along with an extensive wine cellar. Relax in award winning ambiance and enjoy diverse music selections while being pampered by a team of professionals.

Bin 23 offers a unique dining experience with a seasonal menu options from locally sourced farms, bakery's, grocers & distributors as well as daily features and desserts all made in-house!

Lindt Chocolate Covered Sponge Toffee

Ingredients:

3 cups white sugar
1/2 cup corn syrup
1 cup water
1/4 tsp vanilla
1 tbsp baking soda
12 oz Lindt semi sweet chocolate
1oz 35% cream



Method:

1. Combine sugar, corn syrup, vanilla and water in a heavy bottom large sauce pot.
2. Bring to a boil and cook using a candy thermometer to 280F. While this is cooking prepare a 9 x 12 x 2" deep heat proof pan lined with parchment paper.
3. When the desired temperature is reached remove from the heat and quickly whisk in the baking soda. Be careful at this stage as the sugar will expand quickly. Just whisk enough to incorporate the baking soda, do not over whisk as this will deflate your sponge.
4. Immediately pour the sponge into your pan and let cool completely. Approximately 2hrs.
5. When the sponge has set, break it into approximately 2" sized pieces.
6. Melt the chocolate and the cream in a bowl over a pot of simmering water. Dip your sponge pieces and let cool on a baking tray lined with parchment paper.
7. Serve with your favourite fruit and a little whipped cream on the side. Toffee will keep in a sealed container at room temperature for 3-4 days.



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