

Pecan Buttercrunch

Quantity	Unit	Ingredients
450	grams	Melted Butter
450	grams	Sugar
90	grams	Butter
1	tsp.	Salt
15	grams	Vanilla extract

Procedure:

1. Combine butter, sugar, water and salt in a saucepan, bring to a boil stirring constantly
2. Cook until 146°C / 298°F
3. Add the vanilla, stir in well
4. Pour the mixture onto a Silpat, spread out to a thin layer.
5. Allow to cool, coat with tempered couverture and sprinkle with toasted, salted pecan pieces.
6. Turn over and repeat.