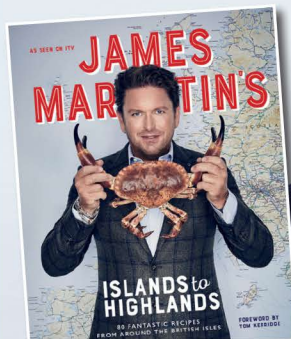


How to make James Martin's yummy millionaire shortbread



This millionaire's shortbread recipe from James Martin could soon be a staple in your home and a firm family favourite.

"For this recipe I have to thank Kj, the head chef and owner of the Mountain Cafe in Aviemore," said the popular TV chef.

"Kirsten Gilmore is a long way from her native New Zealand but has a reputation for food, service and kick-ass coffee (in her own words!) with an amazing view of the Cairngorms in Scotland.

James added: "You have to

order the fish chowder and the sweetcorn fritters and, without a doubt, the best millionaire's shortbread I have ever tasted. She kindly gave me her recipe, so here it is for you."

It features in the new book James Martin's *Islands To Highlands* and also on the Saturday morning telly chef's latest TV series that sees him track up and down the UK, from the microclimates of the Channel Islands to the game-filled landscapes of Scotland.

INGREDIENTS (MAKES 12)

For the biscuit base:

300g salted butter, softened
200g dark soft brown sugar
350g plain flour
125g cornflour

For the caramel filling:

1 x 397g jar dulce de leche
250g salted butter
150g caster sugar

For the topping:

400g dark chocolate (70% cocoa solids), broken into pieces
100g salted butter

METHOD

1 Preheat the oven to 170°C (150°C fan)/325°F/gas 3.

2 To make the biscuit base, put the butter, sugar and both types of flour into a large bowl. Use your fingertips to rub the butter into the other ingredients until the mixture looks really crumbly. Press the mixture into a 23 x 30cm loose-bottomed cake tin (no need to line) and use a palette knife to even out the surface. Bake for 20 minutes, then

remove from the oven and cool in the tin on a wire rack.

3 To make the caramel filling, combine the dulce de leche, butter and sugar in a large saucepan over a medium heat. Whisking the mixture, bring to the boil (be careful as the mixture will be extremely hot).

4 Pour evenly over the biscuit base, cover and leave to set for at least four hours or overnight at room temperature.

5 To make the topping, put the chocolate and butter into a medium heavy-based pan and gently heat. Once everything has melted, whisk to combine. Cool slightly, then pour over the caramel and level with a palette knife. Cover, then leave to set overnight at room temperature.

6 Cut into 12 squares to serve.

