

Chocolate Dulce De Leche Bars

Source: Gourmet

Ingredients

For shortbread crust

- 1 stick unsalted butter, softened
- $\frac{1}{3}$ cup packed light brown sugar
- $\frac{1}{2}$ teaspoon pure vanilla extract
- $\frac{1}{2}$ teaspoon salt
- 1 cup all-purpose flour

For chocolate dulce de leche

- 1 cup heavy cream
- 1 cup dulce de leche
- 4 large egg yolks
- 5 ounces 60%-cacao bittersweet chocolate, finely chopped (preferably in a food processor)

Method

Make shortbread crust:

Preheat oven to 375°F with rack in middle. Butter a shallow 9- to 9½-inch square baking pan (1 to 1½ inches deep). Line bottom and 2 sides with parchment paper, leaving an overhang. Butter parchment.

Blend together butter, brown sugar, vanilla, and salt in a bowl with a fork. Sift in flour and blend with fork until a soft dough forms.

Spread dough evenly in baking pan using an offset spatula or back of a spoon, then prick all over with fork.

Bake until golden, 15 to 20 minutes, then cool completely in pan on a rack, about 30 minutes.

Make chocolate dulce de leche:

Bring cream and dulce de leche to a simmer in a small heavy saucepan, stirring with a wooden spoon until dulce de leche has dissolved.

Whisk together yolks in a bowl, then slowly whisk in hot cream mixture. Return to pan and cook over medium heat, stirring constantly, until pan is visible in tracks of spoon and mixture registers 170°F on an instant-read thermometer. Remove from heat and whisk in chocolate until melted.

Make bars: Pour chocolate mixture over cooled shortbread and chill, uncovered, until cold and set, about 2 hours.

Run a small knife around edges to loosen, then transfer to a cutting board using parchment. Cut with a hot clean knife (dip in hot water and wipe clean between cuts) into 24 bars. Chill until ready to serve.

Notes

Cooks' note: Chocolate dulce de leche bars can be chilled in an airtight container up to 1 day.