



Miso Caramel Blondies

Afternoon Tea and Tatha, V&A Dundee

Taking inspiration from the museum and the city that surrounds it, Tatha's Afternoon Tea menu draws on the flavours of Scotland with hints of Japanese to celebrate the museum's Architect, Kengo Kuma. You'll find nods to Dundee's own main trades of Jute, Jam and Journalism, alongside a celebration of Charles Rennie Mackintosh's famous Oak Room which resides in the permanent collection at V&A Dundee. We're using local products and suppliers wherever possible.

Blondie ingredients:

300g butter
675g soft light brown sugar
3 tbsp golden syrup
3 eggs (whole)
3 eggs (yolks only)
3 tsp vanilla bean paste
420g plain flour
1 tsp maldon salt
1 orange (zest only)

Caramel ingredients:

250g butter
250g caster sugar
100g golden syrup
2 tins condensed milk, cooked
25g white miso paste

Topping ingredients:

400g white chocolate, melted
6 Cadbury flakes

Method:

- Preheat oven to 160°C. Grease and line a rectangular baking tray.
- **FOR THE BLONDIES:** Melt the butter, sugar and golden syrup in a saucepan until the sugar is dissolved and the mixture is bubbling. Set aside to cool for 10 minutes.
- Beat the eggs with the vanilla and add to the sugar and butter mixture. Fold through the flour and salt, pour into the baking tin and bake for 12-15 minutes. The cake should still be fudgy when it comes out of the oven.
- **FOR THE CARAMEL:** cook the condensed milk according to packet instructions. In a pan, melt the butter, sugar and golden syrup. Once it has turned a deep golden colour, add the condensed milk and stir thoroughly. Add the miso paste, mix well, then pour in an even layer over the top of the cooked blondie. Leave to set.
- **FOR THE TOPPING:** Slice the chocolate flakes lengthways so you have long shards. Melt the white chocolate and pour in an even layer over the caramel, then scatter the flakes over the top. Leave to set before cutting into portions.

If you want to find out more about our afternoon tea visit:

www.vam.ac.uk/dundee/info/afternoon-tea

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