

The Salted caramel



Serves :

+500 g



Prep :

30 min.



Rest :

Freezing : -
Refrigeration : 6h



Cook :

Temperature : 365/221°F
Time : -

Special equipment

- Cooking thermometer

List of recipes

- The salted caramel



Steps

☞ **Heat the mixture of cream/milk/glucose**

☞ **Make caramel (sugar/glucose)**

Maxi 185°C/365°F

☞ **Mix cream & caramel**

Maxi 105°C/221°F

☞ **Strain**

Let it cool to 70°C/158°F

☞ **Incorporate the butter**

Refrigerate for at least 6 hours

Smooth caramel

Ingredients

- ☑ 95 g ~ Superfine sugar
- ☑ 100 g + 50 g ~ Glucose syrup
- ☑ 50 g ~ Milk
- ☑ 2 g ~ Vanilla powder
- ☑ 200 g ~ Whipping cream
- ☑ 2 g ~ Fleur de sel (French sea salt)
- ☑ 70 g ~ Salted butter

- Add to a small saucepan:
 - 50 g of glucose syrup
 - 50 g of milk
 - 200 g of whipping cream
 - Some vanilla powder or other flavorings (or in a microwave-safe container).
- Add to a large saucepan:
 - 100 g of glucose syrup
 - 95 g of superfine sugar.
- Bring the mixture of glucose, milk, and cream to a boil, then set it aside.
- Melt the sugar with the glucose over medium heat. Reduce the heat when the mixture reaches around 185°C/365°F (caramel color, not too dark).
- Slowly pour the still-hot cream over the caramel mixture while continuously whisking. Bring back the heat to medium and continue stirring until it reaches 105°C/221°F.
- Pour the liquid caramel into a container through a strainer.
- Let it cool down to 70°C/158°F.
- Add 70 g of cold salted butter and mix well to quickly incorporate the butter.
- Add fleur de sel to enhance the flavor, if desired.
- Transfer the caramel to an airtight jar and refrigerate. The caramel will remain smooth and creamy.

Consume within 2-3 weeks. It can also be used as a filling for macarons, for example.



Tips

❖ If the caramel solidifies when adding the cream:

Make sure that the glucose/milk/cream mixture is very hot when pouring it over the caramel. (Using a microwave can be very helpful in this case.)

Pour it slowly and in small increments if necessary.

Increase the heat slightly and stir continuously. Be careful not to exceed 105°C/221°F!

❖ Storage:

The caramel can be stored in the refrigerator for 2-3 weeks (the milk/cream mixture must be brought to a boil).

To store your homemade salted butter caramel for a longer period, place it in sterilized jam jars while it is still hot. Then, seal the caramel jars tightly and invert them, with the lid against the table. Let them cool down, then flip them back to their original position. These sterilized and airtight jars of salted caramel will keep for up to six months in a pantry, away from heat and light.