

SALTED BUTTER CARAMEL SAUCE



Preparation : 5 min - **Resting :** - - **Cooking :** 15 min - **Equipment :** -

Ingredients : 200 G

- 125 g sugar - 60 g salted butter, in pieces - 10 cl whipping cream 30%

1. Add the sugar into the metal bowl with one tablespoon of water. Remove cap and run STIR-FRY, 1 minute.
2. Add the butter and run STIR-FRY, 9 minutes.
3. Run EXPERT, 4 minutes/speed 1A/95°C. Feed cream 1/3 at a time through feed tube, adding after each blade turn.
4. Run EXPERT, 2 minutes/speed 2A/110°C. Pour sauce into a jar, let cool then refrigerate.

Chef's tip :

Adjust the amount of cream depending on the thickness of the texture required. The jar can be kept in the refrigerator for 3 to 4 weeks.

