

Salted Caramel



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	Ingredients (g)
Cream	220
Sugar	300
Glucose	60
Salt/Sea Salt	7.5

1. Warm up the cream
2. Gradually caramalise the sugar and glucose
3. Once all the sugar is dissolved and the sugar is a caramel colour, slowly deglaze with a small amount of cream
4. Add the rest of the cream little by little
5. Once all the cream is incorporated, add salt