

COUNTDOWN^{TO} CHRISTMAS

Salted Caramel Sauce



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INGREDIENTS

200ml Double Cream

1 tsp Isle of Skye Sea Salt

225g Caster Sugar

3 tbsp Golden Syrup (Liquid Glucose will give you a better consistency.....but Golden Syrup is tastier!)

4 tbsp water

65g proper salted butter

1. Stirring lots, warm your cream and salt in a pan on low heat until it starts to steam.
2. In another pan, make your wet caramel with the water, syrup and sugar. Brush the sides of the pan with water regularly to stop the sugar crystallising. Resist the urge to stir!
3. Bring the sugar mixture to boiling point and boil for up to 10 mins. How long you boil it will determine how dark and treacle-y tasting your caramel will be.
4. Remove from the heat and (possibly with oven gloves on if you have never done this before) slowly add the warmed cream and salt. Stand back a little as it will bubble up.
5. Once the bubbles have died down, add your butter and stir until smooth and creamy.
6. Pour while still hot into warm sterilised jars and seal.
7. Store in the fridge and reheat gently to soften.
8. Try not to eat it all at once!