

Salted caramel fondant

Ingrédients

- 5 eggs
- 25g brown sugar
- 185g salted butter
- 250g salted caramel
- 35g flour

Préparation

1. After the chocolate fondant, here is his little brother, the caramel fondant.
2. 5 ingredients and barely 15 minutes of preparation for a super melting result !
3. You can use homemade or bought salted caramel ; if you want a homemade caramel, you will find the recipe just below.
4. Finally, the cooking time and temperature are of course to be adjusted according to your oven and the texture you want to obtain !
5. Melt of sugar.
6. Heat of liquid cream.
7. When the caramel has a nice color, deglaze it little by little with the hot cream, paying attention to the splashes and stirring with a whisk.
8. When all the cream is incorporated, add of salted butter or unsalted butter + a pinch of salt, stir well, thicken for 2 to 3 minutes over medium heat then allow to cool before taking of caramel and continuing the recipe.
9. Recipe : Whisk the eggs with the brown sugar until you have a frothy, blanched and slightly puffy mixture.
10. Melt the butter and mix it with the caramel.
11. Pour this mix in the eggs, then add the sifted flour.
12. When the preparation is homogeneous, pour it into a 16 to 18cm mold and let it rest for 20 to 30 minutes.
13. Preheat the oven to 210°C.
14. When you put the cake in the oven, lower the temperature to 120°C and bake it for about 30 minutes, to be adjusted of course depending on your oven and the desired texture.
15. Let cool a few minutes before unmolding and enjoy !