

Salted caramels

Ingrédients

- 120g butter
- 120g liquid cream
- 375g sugar
- 4g instant coffee (or vanilla or spices...)

Préparation

1. Among the Christmas delicacies, there are not only chocolates.
2. there are caramels too!
3. Here are some tender caramels that I perfumed with coffee, but you can use this recipe to have classic salted butter caramels, or you can perfume them with vanilla, spices.
4. The recipe is very simple, but you will need a thermometer!
5. Heat the liquid cream with coffee, vanilla or other, without bringing it to a boil.
6. Pour half of the sugar into a saucepan.
7. Heat over low heat until it begins to melt.
8. Then gradually add the rest of the sugar.
9. Continue to cook until you have a caramel at 180°C.
10. Pour the hot cream gradually over the caramel, stirring regularly.
11. Continue cooking until a temperature of 140°C is reached.
12. Then remove the pan from the heat and add the butter cut into small pieces.
13. Mix well, then when the caramel is homogeneous, add the fleur de sel.
14. Pour it into a greased frame and let it cool completely for several hours.
15. Then remove the frame, cut out your caramels, and finally enjoy!