

# Chocolate caramels (Philippe Conticini)

## Ingrédients

- 275g liquid cream with a minimum of 30% fat content
- 155g caster sugar
- 175g glucose
- 25g neutral honey
- 150g dark chocolate (I used Caribbean 66% Valrhona)
- 40g butter

## Préparation

1. After the classic caramels, the chocolate caramels!
2. Here I took Philippe Conticini's recipe, found on this blog.
3. As often, a thermometer is necessary for this recipe, but it is the only indispensable material.
4. As far as chocolate is concerned, I advise you to take one strong enough in cocoa so as not to have a too sweet result.
5. Bring the cream, sugar and honey to the boil.
6. Then add the glucose and butter.
7. Continue cooking until the temperature of 114°C is reached, stirring regularly.
8. It will take a long time, about 15 minutes.
9. Meanwhile, chop the chocolate finely.
10. When the caramel is at 114°C, add the chocolate, then stir the caramel continuously until it reaches the temperature of 114°C to 117°C again, depending on whether you want a softer or a slightly harder caramel.
11. Add some fleur de sel.
12. Pour the caramel immediately into a greased frame placed on a sheet of baking paper, greased as well.
13. Leave to harden for a few hours, then cut caramels.
14. And enjoy !