



Soft Caramel

Featuring Satin Ice Glucose Syrup

INGREDIENTS:

- 1.5 oz Satin Ice Glucose Syrup
- 5.6 oz granulated sugar
- 4.2 fl oz heavy cream
- 0.1 oz salt (or to taste)
- 2.5 oz butter

INSTRUCTIONS: Yields 8 oz (1 cup)

1. Heat the heavy cream in a saucepan to a simmer. Set aside.
2. Combine the sugar and Glucose Syrup in a saucepan. Heat over medium heat until the sugar caramelizes, the color should turn to amber.
3. Add the warm cream in 2 additions, being careful since the mixture will bubble up and could splash. Combine well.
4. Re-heat to 221°F. Set aside.
5. Add the butter when the mixture has cooled down to 149°F or lower. Combine well, if needed use a whisk.
6. Store caramel at room temperature in an airtight container for up to 2 weeks.

