Salted Caramel

DESSERTS

YIELD
≈400 g (1¼ cups)

ACTIVE
15 min

TOTAL
15 min

EQUIPMENT
Heavy saucepan, 2 qt+ · Heat-proof spatula · Whisk

#	INGREDIENT	MASS	VOLUME	PROCEDURE
1	Granulated sugar	200 g	1 cup	Heat the sugar in a heavy saucepan over medium, stirring constantly. It will clump, then melt into a thick amber liquid (≈340 °F (171 °C)). Don't let it smoke.
2	Salted butter*, room temp, 6 pieces*	90 g	6 tbsp	Once the sugar is fully melted, add the butter. It will bubble hard. Stir until melted, ≈2 min. If it separates or clumps, take it off the heat and whisk hard until it comes back together.
3	Heavy cream*, room temp*	120 g	½ cup	Drizzle in the cream very slowly while stirring. Boil 1 min.
4	Fine salt	6 g	1 tsp	Off the heat, stir in the salt.

NOTES

- Thickens as it cools. Keeps 2 weeks refrigerated. Warm gently to pour.
- Cold cream makes the caramel seize, so let it come to room temp first.