


Bonne Maman®





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Salted Caramel Crème

Serves 4

Ingredients

30g dark muscovado sugar

30g unsalted butter

Large pinch sea salt flakes

300ml double cream

Method

1. Put the sugar, butter, salt and 60ml of the cream in a shallow pan. Warm over a low heat until the sugar and butter have melted. Bring to the boil, stirring, then remove and cool. Chill the salted caramel in the fridge for an hour.
2. Put the remaining cream in a bowl and lightly whip. Gradually whisk in all the salted caramel until the mixture forms soft peaks. Spoon into individual serving dishes.
3. Chill for 1 hour.

Cook's tip

Make sure the sugar has dissolved into the butter and cream before bringing the mixture to the boil.



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