

Chewy butterscotch, vanilla bean and fleur de sel

Recipe for 12 tapas

Description

Note

It's better if you use a sugar thermometer to ensure the proper cooking.

Please keep the children away since the caramel will be really hot!

Ingredients

Butterscotch

- 600 Ml 35% cooking cream
- 1 Unit(s) Vanilla bean
- 450 Gr Sugar
- 420 Gr Corn syrup
- 60 Gr Honey
- 30 Gr Butter
- 2 Pinch(es) Sea salt flakes

Preparation

- Preparation time **120 mins**

Prep

Cover a tray of about 18 by 25 cm with aluminium foil or cooking paper slightly greased.

Slice in halves the vanilla beans and remove the beans.

Caramel cooking

In a large pot, bring to a boil the cream and the vanilla bean. Once boiling add the sugar, corn syrup and honey. Whip until the mix boil again and reach 116/117°C (241/242°F).

Remove from heat and add the butter and mix.

Finishing

Pour the caramel in your tray. Once smooth, sprinkle some fleur de sel on top. Let cool down and slice in cubes.

Bon appétit!