

## Miele

## Chewy caramels

By Miele

20 minutes, plus setting time

**Preparation Time** 

2 hours 30 minutes

Cooking Time

6 serves

Serves

## **INGREDIENTS**

125 ml (½ cup) cream
130 g unsalted butter
60 ml (¼ cup) water
60 ml (¼ cup) corn syrup
1 cup (220 g) caster sugar
½ tsp salt flakes

## **METHOD**

- 1. Grease and line a 15 cm x 10 cm tray with baking paper.
- 2. Place the cream and butter in small saucepan and heat on medium heat, induction setting 5, for 3 minutes, or until the butter melts.
- 3. Place the water, corn syrup and sugar in a medium saucepan on medium heat, induction setting 6, and cook for 10 minutes, or until the mixture is golden (approximately 160°C).
- 4. Remove the corn syrup and sugar mixture from the heat and slowly whisk in the cream mixture.
- 5. Return to the cooktop on medium heat, induction setting 6, stirring occasionally. Cook for 7 minutes, or until the caramel reaches 115°C. Remove from the heat and season with the salt.
- 6. Pour into the prepared tray and place in the fridge to set for a minimum of 3 hours.
- 7. Once set, cut the caramel into desired shapes.