

# Chocolate Salted Caramels Recipe

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Prep. time : 10 minutes

Cook time : 15 minutes

Ready in 25 minutes plus cooling

Level : Advanced

## Ingredients:

- Sugar 180g (6.3oz)
- Glucose syrup 180g (6.3oz)
- Cream 225g (8oz)
- Butter 30g (1oz)
- Dark chocolate 100g (3.5oz)
- Smoked salt flakes to taste

## Directions

1. Prepare 15cmx15cm (6"×6") baking pan and line it with parchment paper. The bottom and the sides of the pan should be covered with paper.
2. Put sugar and enough water to cover the sugar into a large saucepan, and put the lid on.
3. When the syrup boils, remove the lid, add glucose syrup and continue cooking.
4. Cook the mixture until it starts to caramelize. At that point heat up the cream.
5. When your caramel gets nice amber color, remove the mixture from the stove and gradually add hot cream and butter. Stir until incorporated.
6. Put the mixture back on the stove and insert the probe of digital candy thermometer into the mixture.
7. Cook until the mixture reaches a temperature between 118°C (245°F) and 121°C (250°F).

8. At that point remove the pan from the stove and add chopped chocolate. Stir until the chocolate melts. Immediately pour the hot mixture into the prepared baking pan.
9. Leave it to cool at room temperature.
10. Place the cooled caramel slab on a cutting board and sprinkle some fleur de sel on top.
11. Cut out uniform pieces using a sharp, oiled knife.
12. Wrap each caramel in the cellophane, and store them in the fridge.