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bigskycafe.net

Big Sky Café Caramel Sauce

Yield 1 quart

1 ½ lb sugar

½ lb butter

2 cups 40% cream

1. Put sugar in saucepan and cover with water.
2. Turn the burner on high heat until the sugar caramelizes and browns.
3. Slowly whip in cream until smooth, but be careful of the steam.
4. Turn off the flame and whip in the butter until smooth.

Tips for the perfect caramel sauce:

Mix the water with the sugar before you put it on the stove. Dry pockets under the surface in the bottom of the pot can melt and burn some of the sugar before the rest.

You will need a hot burner. A lack of heat can allow the top of the sugar mixture to become too cool and crystalize before caramelizing straining will be required.

Best results are made with a whisk, and only use it when it's time to add the cream.

Have your cream at the ready because that sweet spot of when to add it doesn't last long. Add when the sugar is a deep amber color with just a whiff of sugar (think of creme brûlée).

Be careful of the steam and bubbling! Add the cream at a moderate pace while continually whisking. Too fast and you get a candy ball that is tough to whisk out, too slow and the steam will overtake your whisk hand with a chance of boiling over.

Only store your completed sauce in heat resistant container! Ask us how we know...