

Salted Caramel Sauce

from Salt Fat Acid Heat cookbook

Ingredients

- 6 tablespoons (3 ounces) unsalted butter (infused or ratio infused/non-infused)
- 3/4 cup sugar (5.25 ounces)
- 1/2 cup heavy cream
- 1/2 teaspoon vanilla extract
- Salt

Instructions

- Melt the butter in a deep, heavy-duty saucepan over medium heat.
- Stir in the sugar and increase the heat to high. Don't worry if the mixture separates and looks broken. Keep the faith - it'll come back together.
- Stir until the mixture comes back to a boil, then stop stirring.
- As the caramel starts to take on colour, carefully swirl the pan to encourage even browning.
- Cook until the sugar is a deep golden brown and it just barely starts to smoke, about 5-12 minutes.
- Remove from heat and immediately whisk in the cream. Take care, because the very hot mixture will bubble up furiously and may splatter.
- If any lumps of caramel remain, whisk the sauce gently over low heat until they dissolve.
- Cool the caramel to lukewarm, then season it with the vanilla and a big pinch of salt. Stir, taste, and adjust the salt as needed.
- The caramel will thicken as it cools.
- Cover and refrigerate leftovers for up to 2 weeks.
- Reheat gently in the microwave or by stirring in a saucepan over very low heat.

Notes

Makes about 1.5 cups.