

Maine Arts Camp

SPECIALTY WEEK 2012

Recipe Name: Classic Caramel Sauce

Chef: Charles Limoggio C.E.C.

Preparation Time:

Servings: 16 - 2 ounce

Yield: 1 quart

Quantity	Unit	Ingredient Name	Prep Notes
3	cups	Heavy cream	heated
13	ounces	Sugar	
10	ounces	Corn syrup	
2 1/4	ounces	Unsalted butter	Cut into cubes & softened

Procedure:

- 1 Place the cream in a saucepan and bring to a boil over medium heat. Leave the pan over very low heat to keep warm
- 2 Prepare an ice bath. Combine the sugar and glucose syrup in a heavy-bottomed saucepan and slowly cook over moderate heat, stirring constantly until all the sugar has dissolved. Stop stirring and continue to cook to a golden caramel. Remove from the heat and shock the saucepan in the ice bath to stop the cooking stirring constantly.
- 3 Remove from the ice bath and stir in the butter. Carefully stir in the **hot** cream, mixing until fully blended. Serve warm or chilled.