

## Salted Caramel Sauce

400 g sugar

150 mL water

1 TBSP vanilla extract

250 mL 35% cream

Healthy pinch Kosher salt

In a heavy bottomed pot, combine sugar, water and vanilla extract. Cover and heat on medium while the sugar dissolves and begins to colour. The point of covering the pot is so that moisture continuously drips down the side of the pot, so that the sugar does not crystalize.

Once the colour is amber, remove the pot and allow to cool slightly before whisking in the cream, a little at a time. BE CAREFUL WHEN ADDING CREAM – IT CAN FOAM UP.