



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

SALTED CARAMEL SAUCE

1/2 cup heavy cream
1 teaspoon pure vanilla
2 tablespoons butter
1/2 cup sugar
2 tablespoons corn syrup
2 tablespoons water
2 teaspoons Maldon sea salt flakes

THE STEPS

- Place cream and vanilla in a medium saucepan over medium heat until it's steaming.
- Stir in the butter, turn off the heat, and set aside.
- In a large heavy-bottomed saucepan, combine the sugar, corn syrup, and water. Cook over medium-high heat, swirling the pan just slightly until the sugar becomes a medium amber color, about 10 minutes.
- Remove the caramel from heat and carefully whisk the cream mixture into the caramel.
- The caramel will solidify. Whisk until it melts into the cream mixture and you have a sauce.
- Stir in Maldon sea salt flakes.

THE LOVE: Don't let your caramel get too dark or it will have a burnt taste.