

Salted butter caramel cream with the magimix

Salted butter caramel cream with the magimix

5 min	5 min 48 min	5 min 48 min 53 min	5 min 48 min 53 min 3/10
5 min 48 min 53 min 3/10 7	5 min 48 min 53 min 3/10 7 11	5 min 48 min 53 min 3/10 7 11 15	

5 min 48 min 53 min 3/10 7 11 15

For the salted butter caramel :

300g of heavy cream

100g of cane sugar

80g of salted butter For the salted butter caramel cream :

500g of milk

100g of salted butter caramel

30g of sugar

25g of cornstarch

<div class="tac">For the salted butter caramel : </div>

Prepare a delicious Thermomix dessert flavored with salted butter caramel :

For the Thermomix salted butter caramel :

Â»

Insert the whisk into the Thermomix bowl.

Â»

Put the butter and cane sugar into the bowl.

Â»

Cook for 40 minutes at 60°C on speed 2.

Â»

Add the heavy cream.

Â»

Set for 45 minutes at 100°C on speed 2.

Â»

Pour the salted butter caramel into a jam jar.

Â»

Let it cool and then place it in the fridge.

For the Thermomix salted butter caramel cream :

Â»

Put the milk, salted butter caramel, sugar, and cornstarch into the Thermomix bowl.

Â»

Program for 8 minutes at 90°C on speed 3.

Â»

Pour into small jars.

Â»

Let them cool and then place them in the fridge.

Enjoy delicious egg-free Thermomix caramel cream pots. Yum ! ;)