

## Salted butter caramel cream with the thermomix

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### 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

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

Prepare a delicious Thermomix dessert flavored with salted butter caramel :

For the Thermomix salted butter caramel :

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Insert the whisk into the Thermomix bowl.

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Put the butter and cane sugar into the bowl.

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

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Add the heavy cream.

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

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Pour the salted butter caramel into a jam jar.

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Let it cool and then place it in the fridge.

For the Thermomix salted butter caramel cream :

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

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

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Pour into small jars.

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Let them cool and then place them in the fridge.

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