

Recipe No. 49/2017

# Salted Caramel Sauce

**Salted Caramel Sauce is sweet and decadent, and goes well over vanilla ice cream, lightly drizzled over popcorn, added to hot chocolate, or even bottled and given as gift. You can find this recipe and many others in the Everyday Cooking for Thermomix Families cookbook and recipe chip!**

NB: Suitable for both TM5 and TM31

Active Time: 5 min  
Total time: 40 min  
Serves: 6 portions (320 g total)

## Ingredients

80 g unsalted butter, cut into pieces  
130 g double cream  
50 g dark brown sugar  
50 g caster sugar  
50 g pure maple syrup  
1 tsp vanilla bean paste  
1 tsp fine sea salt

### USEFUL ITEMS

Sealable jar or container



## Method

1. Place all ingredients into mixing bowl and cook **7 min/Varoma/speed 2**, placing simmering basket instead of measuring cup onto mixing bowl lid.
2. Serve warm or transfer into a sealable jar or container and allow cool to room temperature (approx. 30 minutes), before placing into refrigerator until ready to use.

## Cook's Tip

- For a darker, more caramelised sauce, cook for a further 1 minute in step 1.

This recipe is from the Everyday Cooking for Thermomix Families recipe book, also available in recipe chip format.

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