

# SÉBASTIEN BOUILLET S SALTED CARAMEL CRÉMEUX

## The Recipe

<https://www.cuisinedaubery.com/recipe/salted-caramel-cremeux/>

A salted Caramel crèmeux, a tasty soft caramel cream used in many desserts

Chef: Sébastien Bouillet

Skill: Easy Level

Cuisine: French Cuisine

Courses: Base, Sweet Base, Cream And Custard, Crèmeux, Caramel Crèmeux, Crèmeux,

## Ingredients

### For 490 g (1 lbs 1 oz ) (Actual Weight)

3 Tablespoons Glucose syrup (75 grams)

2/3 Cup Sugar (150 grams)

1 1/3 Cup Cream (300 grams)

1/2 Cup Salted Butter (90 grams)

### For 327 g ( 3/4lbs ) (Actual Weight)

2 Tablespoons Glucose syrup (50 grams)

1/2 Cup Sugar (100 grams)

1 Cup Cream (200 grams)

1/4 Cup Salted Butter (60 grams)

### For 653 g (1 lbs 7 oz ) (Actual Weight)

1/3 Cup Glucose syrup (100 grams)

1 Cup Sugar (200 grams)

1 3/4 Cup Cream (400 grams)

1/2 Cup Salted Butter (120 grams)

## Steps

Pâtisserie Bouillet

15 Pl. de la Croix-Rousse

69004 Lyon

France

1. In a saucepan, pour the Glucose syrup (3 Tablespoons or 75 g) and cook until a boil, on

## SÉBASTIEN BOUILLET S SALTED CARAMEL CRÉMEUX

medium/high heat

2. Use a deep saucepan, to lower the risk of getting burned
3. Add in the Sugar (2/3 Cup or 150 g) in 3 times, pour a 1/3 and wait for it to melt before adding the next 1/3
4. While this is cooking, warm the Cream (1 1/3 Cup or 300 g) in the micro-wave
5. Do not use a spoon or a spatula inside the saucepan, to avoid the sugar to crystallize
6. Wait to obtain a nice "Amber" color, but not too dark (this would make the caramel bitter)
7. Pour in the Cream (1 1/3 Cup or 300 g) in a slow stream
8. This is dangerous ! the cream may splash and the caramel may burn your hands. Use a deep saucepan and ideally, gloves
9. Continue cooking
10. Start stirring
11. Cook until the temperature reaches 220 F / 103 C
12. After 220 F / 103 C, transfer to a clean bowl
13. Let cool down at room temperature until the temperature decreases to 105 F / 40 C
14. Add in the Salted Butter (1/2 Cup or 90 g) (cut in chunk, but cold)
15. We waited the temperature to cool down otherwise the hot caramel would cook the butter and give a bad taste
16. Stir until the butter is melted
17. That's it, you may use it right away