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*RECIPE CARD*

# **SALTED CARAMEL GANACHE**





**MILK CHOCOLATE SALTED CARAMEL GANACHE**

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<b><u>MILK CHOCOLATE CARAMEL GANACHE</u></b>			<b><u>COSTING (in ₹)</u></b>		<b><u>NO. OF PORTIONS:6</u></b>
<b><u>INGREDIENTS</u></b>	<b><u>QUANTITY IN GMS IN CUPS</u></b>		<b><u>WHOLESALE</u></b>	<b><u>M.R.P.</u></b>	<b><u>ELEMENTS</u></b>
Castor sugar	110 g	½ cup +1 tsp	6.3	13.2	
Melted butter	40 g	1/8 cup + ½ tbsp + 1 tsp	12.8	18	
Full fat cream	200 g	½ cup + 1/8 cup + ½ tbsp	36	38.4	
Milk couverture chocolate	130 g	-	57.5	58.5	
Salt	A pinch	A pinch	1	1	
<b><u>TOTAL</u></b>			<b>₹113.6</b>	<b>₹129.1</b>	<b><u>INSTRUCTIONS</u></b>
<b><u>METHOD</u></b>					Always add warm cream or else the caramel gets lumps.
<ol style="list-style-type: none"> <li>Place the caster sugar in a sauce pan on low medium heat, with the help of a spatula gently stir the sugar until it completely melts and reaches a beautiful amber or golden colour.</li> <li>Once the sugar reaches the desired colour, turn off the heat and in the melted butter, while continuously whisking the mixture with a balloon whisk.</li> <li>As soon as the butter and sugar syrup gets combined, Turn on the heat again and cook the mixture for a minute.</li> <li>We will again turn off the heat and add in our warm cream while continuously whisking the mixture until a smooth caramel sauce is achieved.</li> <li>We will shift the saucepan from the stove and add In a pinch of salt. Next, transfer the sauces in a beaker, add in chopped milk</li> </ol>					



chocolate and blend the mixture with the help of an emulsion blender until you have a smooth lump free caramel ganache. 6. Transfer the caramel ganache in new bowl, cover with cling wrap and place it in the fridge until it sets.	
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NOTE		
Shelf life of	Refrigerator	Freezer
Milk chocolate caramel ganache	2-3 weeks (stored in an airtight box in the fridge)	-

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