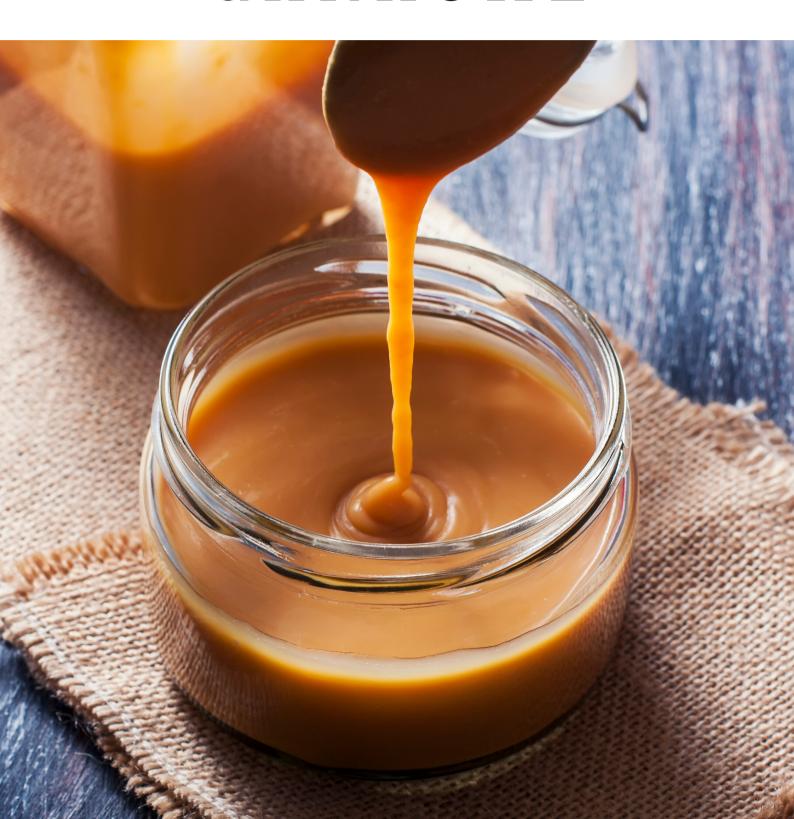


RECIPE CARD

SALTED CARAMEL GANACHE





MILK CHOCOLATE SALTED CARAMEL GANACHE

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MILK CHOCOLATE CARAMEL GANACHE				<u>COSTING</u> (in ₹)		NO. OF PORTIONS:
INGREDIENTS		QUANTITY IN GMS IN CUPS		WHOLESALE	<u>M.R.P.</u>	<u>ELEMENTS</u>
Casta			_	6.2	12.2	
Castor sugar		110 g	½ cup	6.3	13.2	
N A a lit a al la contra de		40.5	+1 tsp	12.8	18	
Melted butter		40 g	1/8 cup	12.8	18	
			+ ½ tbsp + 1 tsp			
Full fat cream		200 g	½ cup +	36	38.4	
Full fat Cream		200 g	1/8 cup	30	36.4	
			+ ½ tbsp			
Milk coverture		130 g	- 72 tb3p	57.5	58.5	
chocolate						
Salt		A pinch	A pinch	1	1	
TOTAL			₹113.6	₹129.1	INSTRUCTIONS	
						Always add warm
METHOD	Place the caster sugar in a sauce pan on low medium heat, with					cream or else the
1.		caramel gets				
	the help of a spatula gently stir the sugar until it completely melts and reaches a beautiful amber or golden colour.					lumps.
2.	2. Once the sugar reaches the desired colour, turn off the heat and				off the heat and	
	in the melted butter, while continuously whisking the mixture with a balloon whisk.					
3.	As soon as					
	the heat ag					
4.	We will aga					
	continuous					
	is achieved.					
5.	 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 					
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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.

NOTE					
Shelf life of	Refrigerator	Freezer			
Milk chocolate caramel	2-3 weeks (stored in an	-			
ganache	airtight box in the fridge)				

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