



Soft Caramel

250g glucose syrup
30g trimoline
1 vanilla bean, split and scraped
5g fine sea salt
420g heavy cream
330g granulated sugar

1. In a heavy saucepan, combine the cream, glucose, trimoline, and vanilla. Gently heat and allow to infuse.
2. In a second saucepan, cook the sugar to a medium dark caramel. Deglaze with the warm cream mixture and cook to 118°C/245°F.
3. Pour the caramel into a set of bars lined with a silpat and allow to cool several hours before cutting and wrapping.