



SMOKY SALTED CARAMELS

Red Wine & Chocolate 2013

INGREDIENTS:

1 cup heavy cream
1/4 cup unsalted butter
2 tsp black loose leaf tea
(we used Lapsang Souchong for its smokiness)
1 tsp alder smoked salt (plus extra for garnish)
1/4 cup water
1/8 tsp cream of tartar
1 1/2 cups sugar
1/4 cup corn syrup
1 tsp vanilla extract
2 drops liquid smoke

DIRECTIONS:

Prepare an 8-inch square pan by lining it with parchment paper (leaving enough hanging over the edge to grasp) and lightly oiling with vegetable oil. Using a saucepan heat the cream, butter, tea and salt until just simmering. Turn heat to medium - low and continue a low simmer for approximately 30 minutes to infuse with flavors.

Mix together water and cream of tartar in a heavy bottomed pot. Add sugar and corn syrup and bring to boil over medium heat stirring to dissolve. Using a candy thermometer to gauge temperature turn heat up slightly (medium high) and continue heating until about 310 degrees stirring constantly. Continue caramelizing until golden colored and temperature reaches approximately 325 degrees and remove from heat.

Pour hot cream through a strainer into the caramelized sugar mixture (being careful of steam) and stir until mixed. Return mixture to medium-high heat until reaches firm ball stage (approx. 245 degrees) stirring constantly. Remove from heat and immediately stir in vanilla and liquid smoke. Pour caramel mixture into prepared pan and allow to set at room temperature, sprinkling with salt garnish after about 10 minutes. Remove from pan and cut into squares. if desired coat with chocolate.