

PUKEKO EGG FILLED WITH SALTED CARAMEL



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A specialty dish made more delicious with a caramel centre.

- Sub Category Name
Food
Main Courses
- Recipe Source Name
Dilmah Real High Tea Global Challenge 2015

Ingredients

PUKEKO EGG FILLED WITH SALTED CARAMEL

Salted Caramel Filling

- 125g Cup Sugar
- 70g Cold Unsalted Butter, cubed
- 50g Cream
- ½ tsp Salt Crystals

Methods and Directions

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Salted Caramel Filling



- Prepare the salted caramel by heating the cream until it just begins to boil and set aside.
- Place the sugar in a medium heavy bottomed saucepan over medium-high heat, and cook without stirring until sugar dissolves and gets a caramel colour.
- Remove the pan from the heat and add the hot cream. It will bubble a little bit.
- Cook for about 1 minute, stirring constantly with a wooden spoon until smooth.
- Remove from heat, and add butter and salt. Stir well until smooth. Pour into a bowl, cover and refrigerate to chill.

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