

Salted Caramel Macchiato

20–25 Min

Preparation

1. For the caramel sauce, heat the sugar and water in a saucepan while stirring until the sugar has dissolved completely. Then allow it to caramelize on a medium heat for 10–15 minutes until light in color, stirring regularly.
2. Remove the saucepan from the stove and stir in the butter until melted. Gradually stir in the cream until it is well mixed in. Season with Salted Caramel and allow to cool.
3. Add 1 to 2 tablespoons of caramel sauce to each glass. Prepare four espressos. Froth the milk in a milk frother and pour into the glasses. Carefully pour one espresso into each glass. Garnish the milk foam with Salted Caramel

Ingredients 4 Portions

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100 g	Caster sugar
1 tbsp.	Water
1 tbsp.	Butter
80 ml	Whipping cream
1 tbsp.	Salted Caramel