

Spicy Peanut Caramel Sauce



Caramel sauce is another very common sauce for plated desserts and pairs well with chocolate desserts as well pies – though those are just the tip of the iceberg.

Since caramel sauce has such a powerful distinct flavor a plain caramel sauce is usually desired, however that does not mean you cannot add flavor just be sure to “over flavor” it to make sure your efforts are not put to waste.

Caramel sauce holds up well to ground spices but they may contribute noticeable grittiness. You can infuse many flavors and whole spices by infusing the flavors in the heavy cream by heating it on the stove. You can also use this technique to flavor your whipped creams too. Just remember to go a little heavy on the flavoring. You can also add extracts and oil to help flavor your caramel sauce fairly easily. Avoid using citrus fruit juices and use the grated zest instead. Although it's not as delicate as other sauces, citrus juice may sour the milk.

If you try to add fluid flavors like wine, alcohol, or non-citrus juice be sure to reduce it first. You may even benefit from reducing the heavy cream to help prevent a watery caramel sauce.

	1# 3 ounces	2# 6 ounces
Sugar	9 ounces	1# 2 ounces
Butter	1 ½ ounces	3 ounces
Heavy Cream	5 ounces	10 ounces
Peanut Butter	3 ounces	6 ounces
Cayenne Powder	½ ounce	1 ounce

1. Bring sugar into solution with water
2. Cook on stove until sugar is caramelized (brown in color)
3. Remove from heat and add butter, then heavy cream, then peanut butter and cayenne powder
4. Allow to cool