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10013985 - Salted Caramel Pot - TIS

Salted Caramel Pot is a heat treated, smooth liquid dessert base, which on heating and subsequent cooling sets to give luxurious, creamy, salted caramel dessert.

MAKE UP INSTRUCTIONS

Bring to the boil, stirring continuously for 1-2 minutes. Note the finished texture can be varied by reducing or increasing the boiling time to deliver desired eat: 1-2 minutes gives a heavy, rich, velvety set, less time gives a softer set.

Holds up to 20% inclusions such as fruit, alcohol, nuts or spices - customise your offer to enable further premiumisation, for a creative menu, bursting with choice. Note the texture will vary when adding alcohol.

Pour into serving dish, cool slightly and then refrigerate for a minimum of 2 hours until set.

Serve with fruit, cream or Macphie ku-li® or o.t.t® dessert toppings.

Salted Caramel Pot can be kept in a refrigerator made up for a maximum of 2 days.

For more ideas and inspiration visit <https://www.macphie.com/recipes>