

CARAMEL - SALTED

05/15/2018

Yield: 1.5 qts

Shelf Life: 7 days (walk-in)
2 days (open on the line)

Equipment: Liquid measuring cups, large mixing bowl, rubber spatula, chub bags, chub stand, chub ties, chub scraper

Ingredients

1 each Hershey's Caramel Bag (48 oz bag)
2 TBL Kosher Salt

Procedure

1. Warm the caramel bag in a chub pot, and set up an ice bath.
2. Once the caramel is warm, empty the Hershey's Caramel from the bag, into a large mixing bowl.
NOTE: Be sure to use a chub scraper to get all of the caramel out of the bag.
3. Measure the kosher salt into the mixing bowl.
4. With a wire whisk, whisk until the ingredients are fully blended.
5. Immediately chub into 2 cup chub bags, and place into the ice bath.
6. Once cooled to 40°, remove from ice bath, and store refrigerated on a sheet tray.
7. Label, Date, and Rotate.

C: Light tan and a few remaining salt crystals
T: #4 on flowability scale
F/A: Sweet, caramel flavor with a hint of salt
HR: Refrigerated; 2 cup chubs / squeeze bottles
SL: 7 days in the walk-in; 2 days open on the line