

Salt and Serenity

Salted Caramel Buttercream

1 cup water
2 cups granulated sugar
1 cup 35% cream
2 teaspoons kosher salt
2 tablespoons unsalted butter, cold

210 grams softened unsalted butter

1. Pour 1 cup water into 2-quart heavy-bottomed saucepan; add sugar to center of pot to keep granules from adhering to sides of pot. Bring to boil over high heat, covered. Uncover pot, insert candy thermometer, and continue to boil until syrup is thick and straw-colored, registering 300 °F on candy thermometer, about 15 minutes. Reduce heat to medium; continue to cook until sugar is deep amber, begins to smoke, and registers 350 °F on candy thermometer, about 5 minutes longer. Meanwhile, when temperature of syrup reaches 300 °F, bring cream and salt to simmer in small, heavy-bottomed saucepan over high heat. (If cream reaches simmer before syrup reaches 350 °F remove cream from heat and set aside.
2. Remove sugar syrup from heat. Pour about one quarter of hot cream into sugar syrup; let bubbling subside. Add remaining cream; let bubbling subside. Whisk gently until smooth; whisk in 2 tablespoons of butter. Let cool completely. This will take several hours in the fridge.
3. When the caramel mixture is cool, beat second amount of butter in the stand mixer on medium-high speed until it is light and fluffy (approx. 8 – 10 minutes). Beat the caramel mixture into the butter until it is smooth. Chill until ready to use.