

## Banana Caramel

Yields: 1 mold 24 cavities

### Banana Caramel: AW 0.71 (-180 days)

Cream 35% fat	28.3 g	29%	
1 ripe bananas cut up	0 g	0	*We don't weigh this in as it's the essence
Sweetened condensed milk	6.6g	7	
Corn Syrup	15g	15	
Sea salt	.3g	0.3	
Sucrose	24g	24	
Butter 83% fat	20.3g	21	

### Method:

In a covered bowl add the banana and cream and allow to infuse 24-48 hours in fridge. Strain out the bananas.

In a pot add the cream, condensed milk, corn syrup, salt and bring to boil.

In another pot, melt sugar slowly to make a dry caramel.

Deglaze with the 'banana cream'.

Immediately add butter, and cook to 102 C/ 215.6 F whisking vigorously

Take off heat and allow to cool in a 6 x 9 inch sheet pan.

## Caramel

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