



KAMBLY BUTTERFLY CARAMEL SALÉ MILLE FEUILLES

Preparation: 30 minutes

Cooling time: at least 1 hour

Ingredients (6-8 people)

- 1 box **Kambly Butterfly Caramel salé**
- 220 ml double cream
- 25 g butter
- 80 g sugar
- 2 tbsp water
- Pinch of salt

Preparation

1. Warm up 75 ml cream and set aside.
2. Caramelize the granulated sugar and water in a pan, without stirring.
3. Reduce the heat, slowly add the butter, salt and warm cream. Remove from heat and stir until smooth.
4. Cool the caramel sauce to room temperature, then allow to cool in the fridge for about 30 minutes.
5. Beat the rest of the cream until stiff and mix with the caramel sauce in bit by bit.
6. Place the caramel crème in the fridge for 30-60 minutes.
7. Just before serving, fill a piping bag (large star nozzle) with the crème. Squeeze crème rosettes onto the Butterfly Caramel salé.
Serve immediately.