

Sauces

Dessert Sauce – Burnt Toffee Sauce (Serves 4)

Ingredients

2 tbs. Butter (unsalted)
1 cup Sugar
2 cups Whip Cream (35% cream)

Method

1. This is a simple sauce but care must be taken not to burn it as we push the caramelizing stage to the limit to attain the burnt after taste.
2. In a heavy bottom sauce pot (preferably one with more height to avoid spillage), add the butter and sugar and cook it over medium heat. Stir only to move the sugar around the hot spots as excessive stirring will cause the syrup to re crystallize.
3. Continue cooking until the sugar color is light amber. Add the cream and slowly let the syrup simmer till it becomes thick enough to coat the back of a spoon.
4. This sauce could be kept for a long time in the refrigerator, simply warm it up before service over a double-boiler.

Variation

This is also a carrier sauce which you could very easily expand. Using the Basic Toffee Sauce, any introduction of flavors will easily transform this into yet another wonderful sauce to accompany a host of desserts.

Died and Gone to Heaven Chocolate Sauce

Add chopped bitter sweet chocolate when the sauce is still warm and whisk it till the sauce is smooth and velvety.

Rum Sauce

Add Dark Rum

Brandy Sauce

Add Brandy