



Caramel sauce

3 cups

INGREDIENTS

1 $\frac{1}{3}$ c heavy cream

2 $\frac{1}{4}$ c sugar

$\frac{1}{2}$ c water

1 c unsalted butter

Salt, pinch

PREPARATION

Bring sugar and water to simmer until amber in color.

In a separate pan bring cream to a simmer. Add the prepared sugar syrup and whisk until homogenous.

Add butter, one cube at a time.

Finish with a pinch of sea salt.

ENJOY with your favorite scoops of Revival Ice Cream.

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