

Caramel parfait

caramel sauce

200gr caster sugar

100gr glucose

Cook the above to a golden colour and deglaze with double cream and a cinnamon stick , whisk and chill

caramel parfait

200gr egg yolks

150gr caster sugar cooked with a little water to 121c and pour onto the beating egg yolks and whip until cold

Then fold in 250gr of whipped cream and half the above caramel sauce , mould then freeze

funny how some of these recipes have a lot of blank pages? wonder if there's anything on them ?

you get the idea !!! but not on this one !! keep looking !!!!