

Chocolate Caramels

<http://userealbutter.com/2009/01/13/chocolate-caramels-recipe/>

from CSR pastry skills course

6 oz. bittersweet chocolate, finely chopped
7 oz. granulated sugar
7 oz. heavy cream
7 oz. light corn syrup
1/4 tsp salt

Line the bottom of an 8×8-inch baking pan with parchment paper and lightly grease it with a flavorless vegetable oil. Place the chopped chocolate in a large bowl and set aside. Combine the sugar, corn syrup, and salt in a medium saucepan (3 quart was just right for me). Cover and bring mixture to a boil. When steam comes out from under the lid, remove the lid. Heat the cream gently until hot in a separate pot. Cook the sugar until the mixture reaches an amber color (mine turns amber at the edges first – so I usually consider it “amber” when the center just begins to turn golden as the rest will be fairly dark). **CAREFULLY** pour the hot cream into the caramel (don’t pour too much at once or it will overflow and splatter). Remove from heat and until emulsified.

Immediately pour the caramel over the chopped chocolate. Let sit for 3 minutes. Stir until smooth, but don’t use a whisk because you don’t want to incorporate air. Pour the contents into the prepared pan and smooth it out and let cool about 8 hours or overnight – until solid. Invert the caramels onto a cutting board (I invert it onto wax paper) and peel off the parchment paper. Cut into 1-inch squares. Mold into shape if soft enough. Dip squares into tempered chocolate and put on parchment to set up. Store in a cool dry place, not in the refrigerator.