KIKKOMAN

Soy Salted Caramel Brandy Butter

Total time **40 mins** **5 mins** preparation time **30 mins** cooking time **40 mins** cooling time

INGREDIENTS

6 portion(s)

100 g	sugar
50 ml	Kikkoman Naturally Brewed Soy Sauce
50 ml	cream
50 g	butter (for caramel)
1	vanilla pod
250 g	butter (for buttercream)
2 tbsp	brandy

PREPARATION

Step 1

100 g sugar

Make the caramel by heating 100g of sugar in a saucepan over medium heat. Stir occasionally as the sugar melts and cook until it turns a light brown caramel colour. Be careful not to burn it.

Step 2

50 ml Kikkoman Naturally Brewed Soy Sauce - **50 ml** cream

In a separate pan, combine 50ml soy sauce and 50ml cream. Bring the mixture to a gentle boil, stirring occasionally.

Combine caramel and cream mixtures by slowly pouring the hot soy sauce and cream mixture into the caramel while whisking constantly. The mixture will bubble up, so be careful of the hot steam. Continue whisking until fully combined.

Step 3

50 g butter (for caramel)

Add 50g of butter to the caramel mixture and whisk until the butter is completely melted and combined.

Step 4

1 vanilla pod

Slice the vanilla pod lengthwise, scrape out the seeds, and add them to the caramel. Stir to incorporate. Remove the mixture from heat, pour it into a container, and allow it to cool to room temperature.

Step 5

250 g butter (for buttercream)

Prepare the buttercream by beating 250g of butter

in a mixing bowl or stand mixer until light and fluffy.

Step 6

2 tbsp brandy (or to taste)

Once the soy caramel has cooled to room temperature, add it to the whipped butter in quarters, whisking after each addition until smooth and fully combined.

Gradually whisk in 1-2 tablespoons of brandy, adjusting to taste, until the mixture is silky and smooth.