

Salted Butterscotch Whip



Serves 4

**Prep 30 mins
+ chilling**

No Cook

Easy

Ingredients

100g soft dark brown sugar

50g unsalted butter

200ml whole milk

1/2 tsp sea salt flakes, plus a few flakes to garnish

1 tsp vanilla extract

1 tbsp cornflour mixed to a paste with 1 tbsp of cold whole milk

300ml double cream

I have changed the amount of salt of the original recipe from 1 tsp to 1/2 tsp as I found it much too salty

1. Melt the sugar and butter in a heavy-based pan over a medium heat, stirring frequently. Once fully melted, stir through the milk, add the salt and vanilla, and bring to the boil. Pour in the cornflour and milk paste, whisking until smooth and thickened. Scoop into a bowl and press the surface with a sheet of cling film to stop a skin forming. Cool completely.
2. Once the caramel custard is cold, pour the cream into a bowl and whisk to soft peaks. Use a large metal spoon to lightly but thoroughly fold the custard through the cream. Divide between serving cups or glasses and chill in the fridge for an hour before serving, then sprinkle a few flakes of sea salt on the top of each whip.