



Salted caramel and chocolate sticks

6 - 8 pieces



Easy

up to 15 Min.



Ingredients:

For the sticks:

- Saucepan
- Ice Cube Tray
- Sharp Knife
- Cutting Board
- Wooden Sticks
- 100 g Caster Sugar
- 50 g Double Cream
- sea salt
- 150 g Dr. Oetker 35% Milk Chocolate

- 1 Caramelize the sugar in a saucepan, add the cream and allow to simmer for approximately 1 minute. Allow the caramel to cool down slightly, pour it into the ice cube tray and sprinkle with sea salt. Insert the wooden sticks into the caramel.
- 2 Coarsely chop the Milk Chocolate and melt it in a bowl above a bain-marie. Then pour the Milk Chocolate over the caramel and refrigerate for approximately 30 minutes.

Tip from the Test Kitchen

- Gently mix some chocolate chips into the caramel mix for an explosion of flavour.



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