

Miso Caramel Sauce

If you like the combination of savory and sweet you will love this caramel sauce with a hint of miso...the umami flavor or miso gives this caramel sauce a totally different taste. It is a must try...great over ice cream, cakes, crepes, toasts...the possibilities for this sauce are endless.



MISO caramel sauce

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Oh! This post had been scheduled to be place live as we are traveling...Iceland...I know...so many people ask us “why?” Well, I heard Iceland is beautiful...and if we get lucky we will be able to see the Northern lights.

Okay, now back to the recipe...

Another recipe with miso? Yes, I love miso and always try to add whenever I see it fit. Now that the weather is getting colder, yes, even here in Southern California, when making Asian inspired soup, I always add a bit of miso instead of salt.

Well, miso is mainly used in savory dish, but here I am adding miso to caramel sauce instead of salt... adding miso makes this sauce a truly umami salted caramel sauce...so good, I could not stop spooning into the jar. Usually caramel sauce taste too sweet for my palate, and adding miso, brings a lovely balance between sweet and slightly savory taste. This simple miso caramel sauce can be added on any dessert, from ice cream to cake...as a matter of fact I topped this sauce on the buttermilk chocolate cake...so good!

Ingredients:

- 2 cup sugar
- $\frac{1}{3}$ cup water
- 2 teaspoons light-colored corn syrup
- 1 cup whipping or heavy cream
- 1 $\frac{1}{2}$ tablespoons vanilla extract
- 2 tablespoons low sodium white miso

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Method:

In a medium to large saucepan (trust me, you need a much larger pan...) add the sugar, water, corn syrup and bring to a boil over medium heat until sugar has dissolved. Do not stir.

Boil until the sugar turns to a caramel color, make sure to keep an eye since it will burn very easily.

As soon as the sauce has turned caramel color, reduce the heat to low. Carefully add the cream and vanilla. It will be bubbly, so be very careful.

Once the cream and the sugar is combined, add miso and stir until all dissolved.

Let the caramel cool down a bit before transferring to glass jar. Let the sauce cool to room temperature and cover with the airtight lid. The sauce can be stored at room temperature or in the refrigerator. The sauce will thicken as the temperature drops.

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I hope you enjoy this simple recipe for salted caramel sauce with an umami taste. If you like miso, you might want to try Creamy Kabocha Miso Soup or Miso Tilapia using Sous Vide cooking recipes.

Curiosity Corner

Did you know that miso is made from fermented soybeans? Miso is part of Japanese cuisine and presently has been getting very popular worldwide. There are many type of miso which can vary depending on the region that it is produced.

Thank you for stopping by Color Your Recipes...have a colorful week!