

## Small batch Soft Caramels

5 tart rings 2.56 x 2.56-inches square (6.5 x 6.5-cm square) 90 % filled (60 caramels)		
200 g 4 T	7 oz 4 T	granulated sugar water (just enough to soak the sugar)
200 ml 50 g	6.8 FL oz 1.75 oz	Japanese fresh cream (about 47 % milk fat) <u>(warmed)</u> honey (Acacia)

\*A milk fat of the cream here is about 47 percent. If it is lower, you may want to add some butter. Add 0.5 oz (15 g) with honey as an option

\*These caramels contain 0.35 oz (10 g) of sugar, 0.34 FL oz (10 ml) of cream and 0.09 oz (2.5 g) of honey per 3

\*[2.56 x 2.56-inches square tart ring is the perfect mold for both Soft Caramels and for Nama Chocolate, as it well fits on La Base, a thoughtfully designed Stainless-Steel Rectangular Plate](#), shortens the time to set up, needs no extra space in a refrigerator, etc. Alternately, a larger tart ring or just a simple tray with a parchment paper is good enough to cut (and check the hardness) as each shape changes when wrapped.

### ● Check your heat source

When you use a portable Induction Cooker for this purpose, use one which is able to heat up to a temperature of 350 °F (180 °C) at least.

### ● Use a saucepan not too small. Tall one if possible

The extremely high temperature sugar water bubbles up and increases its amount in the middle of the process. It is not safe to use a too small pan here, even though it might be okay if you weaken the heat and take longer time. [CRISTEL Milk Pot with a removable handle is tall and 5.51 inches \(14 cm\) in diameter](#) (1.6 quarters / 1.5 L), which is definitely helpful for this purpose.

● **Prepare molds:** Arrange tart rings on a stainless-steel tray, greased  
Lightly grease the tray as a bottom and sides of the tart rings with cooking oil. A kitchen paper is enough for this purpose. If you let the batter wait in the pan, residual heat should make it too hard to spread and cut. Preparation is important.

● **Get ready for wrappers:** 60 sheets of 4 x 4 inches (7 x 10 cm)  
Stock precut Parchment Papers. If you like cellophane wrappers, make sure they are twistable. Alternately, you can cut paper while you wait for caramels to set up.

● **Thermometer ?**

Even with this portion, it is not enough to use a stick-type digital thermometer. It may seem to be okay but is not showing the exact temperature. Give up to scale but carefully watch (the color,) the thickness from your experience, just not to burn.

Using an infrared thermometer is a secure way if it is necessary to finish all caramels of this amount to be surely perfect. Use it two or three times when it is almost done, just to make sure.

● **Scale the cream in a heat-resistant glass cup, warm it in the microwave (for about 30 seconds x 2)**

Warm up to around 105°F, it is okay if not cold. Use the microwave as warming in a Water Bath takes time with this amount.

1. Heat the sugar with the water in a saucepan on a medium-high heat.  
Gently stir and melt the sugar with a heat-resistant plastic spatula.
2. Wash down the sides of the pan with water (not included in the recipe) and a pastry brush, first: before boiled, second: after the sugar bubbles became gentle. Remove the spatula. (Stop stirring)
3. When the sugar water colored slightly, pour the (warm) cream little by little (divide into 4 to 5 times), and keep stirring from here after  
This is the very easy check point for cooking without a thermometer. It was actually 300 °F but did no harm to softness of caramels.
4. Add the honey when colored softly. Keep stirring and boil down a little

**5. Off the heat at a proper time, spread the batter into molds (234 °F)**

Spreading the batter just at 234 °F will make all caramels soft but not too soft, though it is worth trying to test 5 molds by spreading ABCDE, changing temperature accordingly.

process	State at spreading batter	temp.	timing	Hardness of the finishing state
Shortly after added all	Slightly runs out from the tart ring (loose)	N. A.	almost good	Too soft but can be cut if chilled. Eat just after taken out from the fridge.
<u>Boiled out a little. (still runny when scooped)</u>	<u>Remains within the mold</u> maybe it is the beginning (batter viscosity is enough)	<u>234°F</u> (112°C)	<u>perfect</u>	<u>Beautiful rectangles if not touched (even at a room temp.).</u> <u>Soft (even just after taken out from the fridge.).</u>
		237°F	good	a little harder than 234°F
Boiled out longer. (the color is almost the same)	Still spreads beautifully. Though ...	248°F	barely good	Rather hard, okay to cut or eat at room temp.
		266°F	bad	Not able to use a knife, dangerously hard for your teeth. (as soft caramels)

**6. Cool at room temperature for about 30 minutes to an hour**

**7. Refrigerate for 15 to 30 minutes and cut into small rectangles**

Loosen the sides of all 5 molds using a knife and unmold. Divide each into 12 pieces (divide into 3 parts, then 2 parts, and 2 parts again) to make 60 caramels.

**8. Use some trays on which to arrange caramel papers, place a caramel on each paper, and softly twist each end one by one**

● **Note**

Good for about a week if kept refrigerated (Store in an airtight container).

It is probably safe to take out at room temperature for a short time.