

Cut Caramel

Quantity	Unit	Ingredients
500	grams	Cream
300	grams	Sugar
100	grams	Glucose
1/2		Vanilla Bean

Procedure:

1. Bring all ingredients to a boil.
2. Stir well and wash down the sides of the pan.
3. Continue to boil to 122°C/250°F.
4. Pour out into a frame.
5. Allow to cool.
6. Cut and dip.