

ANNO 1918



WILD AFRICA

CREAM

SALTED CARAMEL SAUCE

INGREDIENTS

- 1 cup Brown sugar
- 4 tbsp Butter (Room temperature)
- 1 tsp Sea salt
- ½ cup Cream
- ¼ cup Wild Africa Cream
- 1 tbsp Vanilla essence

METHOD

Combine all ingredients, except the Wild Africa Cream, in a small/medium saucepan and simmer over low heat, whisking constantly or until thickened and no longer watery (6-9 min). Remove from heat and add the Wild Africa Cream, whisking until incorporated.

Serve warm, at room temperature or chilled. Refrigerate in an airtight container up to 2 weeks. You can re-warm it slightly to make it more drizzle-able.



ELEGANCE *UNTAMED*

  @WILDAFRICACREAM

#NO 
NO ALCOHOL MAY BE SOLD TO
PERSONS UNDER THE AGE OF 18. www.aware.org.za