



ICE-CREAM SAUCE

Ingredients

Caramel Sauce
 210g white sugar
 85g butter (salted or unsalted)
 120ml double cream

Method

There's nothing better than an ice cream with a drizzle of your favourite sauce. They are really easy to make with surprisingly few ingredients and take no time at all. Be careful though, melted sugar is very hot, so wear oven mitts and long sleeves in case it splatters.

Caramel Sauce

You need a thick bottom pan to prevent the sugar from burning. Also, use one with quite high sides, as when you add the cream to the hot caramel it will bubble up and you don't want it overflowing.

Assemble all the ingredients so you are ready to go, this is a fast process with no time to go looking for ingredients once you start, or the sugar could burn.

Heat the sugar on a low - medium heat, after a minute or two it will begin to melt, so stir vigorously with a whisk or wooden spoon and reduce the heat slightly so it doesn't burn.

It's important that every last grain of sugar melts, or later it can cause the sauce to crystallise, so use something like a wet pastry brush to clean off the sides of the pan so every last crystal is incorporated and melted.



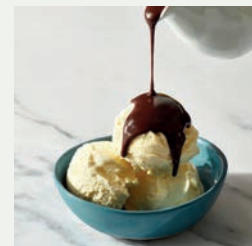
Butterscotch Sauce

60g butter
 180g dark brown sugar
 1/2 teaspoon salt, plus more to taste
 180ml double cream
 1 1/2 teaspoons vanilla extract,
 plus more to taste



Chocolate Sauce

150g plain chocolate, in small pieces
 50ml double cream
 2 tbsp golden syrup
 knob of butter
 pinch of salt



As soon as all the sugar has melted, it will be an amber colour, then immediately add the butter. Keep stirring over the heat until completely smooth.

Now take the pan off the heat, count to three and add the cream. It will bubble up, so be careful.

Whisk until smooth, let cool for a few minutes then pour into a warm sterilized glass jar. Allow to cool completely and store in the fridge for up to two weeks.

You can warm it slightly in the microwave to make it more pourable for use.

Butterscotch Sauce

Again, have everything measured out and ready to go.

Melt the butter over a low - medium heat in a heavy bottomed pot. As it is just about all melted, add the dark brown sugar and stir with a wooden spoon until all the sugar it wet. It will look like wet sand.

Now stir in 1/2 teaspoon of salt and increase the heat to medium. Stir infrequently for 4 - 5 minutes until it looks like molten lava. Make sure you get into the corners and scrape down the sides so everything is melted.

Add all the cream. Lower the heat a little and whisk cream into the mixture. Stir until any hardened lumps dissolve.

Gently simmer the sauce for about 5 minutes, or if you have one, until a sugar thermometer reaches 107 degrees celsius (225F). It will darken slightly, but won't be very thick. Don't worry, it will thicken as it cools. Just don't burn it.

Take off the heat and stir in the vanilla. Dip in a spoon, allow to cool enough to taste, then add up to teaspoon of vanilla and half teaspoon of salt, tasting as you go, until you get the butterscotch taste to your liking.

Pour into a glass jar with lid and this will keep in the fridge for up to one month.

Chocolate Sauce

Put the chocolate and cream into a small, heavy-based pan over a low heat. Stir occasionally, until the chocolate has melted into the cream to make a smooth paste.

Stir in the syrup, followed by the butter and salt, to give a glossy sauce.

Keep warm until ready to serve, or just eat as is.

This will keep in a glass jar in your fridge for up to 2 weeks. (no chance)