

Butterscotch Budino with Caramel Sauce

Serves 10

Budino:

- 708 g heavy cream
- 360 ml milk
- 1 large egg
- 3 large egg yolks
- 38 g cornstarch
- 210 g dark brown sugar
- 1½ tsp kosher salt
- 70 g butter
- 1½ T dark rum

Sauce and Topping:

- 177 g heavy cream
- ¼ tsp vanilla extract
- 28 g light corn syrup
- 100 g sugar
- 1¼ tsp fleur de sel (or regular table salt)
- 240 g sour cream



Fleur de Sel

Budino:

1. Combine **cream** and **milk** in bowl or pitcher, set aside.
2. Whisk **egg**, **egg yolks** and **cornstarch** in medium bowl, set aside.
3. Combine **brown sugar**, kosher **salt** and **120 ml water** in pot. Place over **medium-high heat** and let sit until edges start to brown. Tilt pot as needed to even the browning until caramelized, nutty and deep brown, **about 10 minutes**.
4. Immediately whisk in **cream mixture**, mixture will steam and caramel will seize. Bring to a boil, then reduce heat to medium.
5. Whisk a cup at a time into egg mixture until half is incorporated. Remove from heat, and immediately whisk egg mixture back into pot until custard is very thick, **about 2 minutes**.
6. Whisk in **butter** and **rum**. Pass through a fine mesh strainer and divide among 10 168-gram ramekins.
7. Cover with plastic wrap, allow to cool, and refrigerate until chilled, **about 3 hours or up to 3 days**.

Sauce:

1. Combine **118 ml of cream** and the **vanilla** in medium saucepan. Heat until simmering.
2. Add **butter** and remove from heat; set aside.
3. In large heavy-bottomed saucepan, combine **corn syrup**, **sugar** and enough **water** (3 to 4 T) to make a wet, sandy mixture.
4. Cook over **medium-high heat**, swirling pan for even cooking, until mixture is medium amber, **about 10 minutes**.
5. Remove from heat and carefully whisk in **cream** mixture; set aside and let cool.
(May be refrigerated and reheated before serving.)

6. Whisk remaining **59 ml cream** in a large bowl until it begins to thicken.
7. Add **sour cream** and whisk until thick and fluffy.
8. To serve, spoon a T of warm caramel sauce over each budino. Sprinkle with $\frac{1}{8}$ teaspoon fleur de sel, and add a dollop of cream topping.

<https://cooking.nytimes.com/recipes/1020333-butterscotch-budino-with-caramel-sauce>