

Dulce de Leche (Instant Pot)

(Foil-Cover Mayo Jars)

Ingredients

- 380–400 g sweetened condensed milk
- 1 or 2 heatproof glass jars (~415 ml capacity)
- Aluminum foil



Step 1. Fill the jars

1. Squeeze or pour condensed milk into one jar (\approx 380–400 g fits easily with room to spare).
2. Leave about **2 cm headspace** at the top.
3. Cover jar with foil and crimp tightly around the rim.
 - Do **not** use the plastic lid in the Instant Pot.

Step 2. Prepare Instant Pot

1. Place the **trivet** inside.
2. Add water so that it comes **halfway up the side of the jar** once it's placed inside (about 700 ml / 3 cups for one jar).
3. Place jar on trivet.

Step 3. Cook

- Set Instant Pot to **Manual / Pressure Cook** → **High**.
- Time:
 - **30 min** → lighter, pourable dulce de leche
 - **40 min** → darker, spreadable, closer to San Ignacio brand
- When finished, allow **Natural Release** (don't quick release).

Step 4. Cool & Finish

1. Remove jar carefully (tongs + towel).
2. Let cool until warm.
3. Remove foil, stir contents to smooth out color/texture.
4. Once completely cool, transfer to a clean jar or seal with your mayo jar's plastic lid.
5. Store in fridge up to **2–3 weeks**.

Optional: Two-Jar Batch

- If you want to make extra:
 - Fill **both jars halfway** (\approx 200 g each).
 - Same method: foil covers, water halfway up sides, 40 minutes at high pressure, natural release.
- This way you'll have extra for toast or ice cream, and still enough for your dessert bar recipe.

👉 With this, you'll have fresh, homemade dulce de leche ready in under 2 hours (including cooling)