

# Delicious And Very Easy Recipes With Caramel According To Modern And French

Caramel is a versatile and delicious ingredient that adds a rich, sweet flavor to a variety of dishes. Whether you're a fan of sweet treats or savory delights, there are plenty of delicious recipes that incorporate caramel in both modern and traditional French cuisine. In this article, we will explore some amazingly easy recipes that will satisfy your caramel cravings and impress your friends and family. So let's dive right in and discover the luscious world of caramel-infused dishes!

## 1. Salted Caramel Macarons

Macarons are a delicate and elegant treat that perfectly balances sweetness and texture. Adding salted caramel to the mix takes them to a whole new level of indulgence. The combination of the airy almond-flavored cookies and the creamy salted caramel filling creates a flavor explosion in every bite. These bite-sized delicacies are perfect for special occasions or as a sweet treat to enjoy with a cup of tea or coffee.

To make salted caramel macarons, you will need:



**The Best of Cooking with Caramel: Delicious and very easy recipes with caramel according to modern and french thoughts. The best recipes for you and your kitchen.** by Aliza Green (Kindle Edition)

★★★★☆ 4.5 out of 5

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- 1 cup powdered sugar
- 1/2 cup almond flour
- 2 large egg whites
- 1/4 cup granulated sugar
- 1/4 teaspoon salt
- 1/2 cup caramel sauce (store-bought or homemade)

Start by sifting together the powdered sugar and almond flour in a bowl. In a separate mixing bowl, beat the egg whites until they form soft peaks. Gradually add the granulated sugar and salt while continuing to beat until the mixture becomes glossy and stiff peaks form. Gently fold in the sifted powdered sugar and almond flour mixture until fully incorporated. Transfer the batter into a piping bag with a round tip.

Pipe small circles onto a baking sheet lined with parchment paper, leaving enough space between each macaron to allow for spreading. Let them rest for about 30 minutes to form a skin.

Preheat your oven to 325°F (163°C) and bake the macarons for 12-15 minutes until they are firm to the touch and have formed "feet" at the bottom. Let them cool completely.

Once the macarons have cooled, pipe a small amount of caramel sauce onto the flat side of one macaron shell. Sandwich it with another shell, gently pressing them together. Repeat with the remaining macaron shells until you have used all of them.

Store the macarons in an airtight container in the refrigerator for at least 24 hours to allow the flavors to fully develop. Serve them chilled and enjoy the irresistible combination of sweet, salty, and chewy goodness!

## **2. Caramelized Onion Tart**

If you're looking for a savory dish that incorporates caramel, then a caramelized onion tart is the perfect choice. This classic French dish combines the sweetness of caramelized onions with the crispness of a buttery crust, creating a mouthwatering flavor profile that is both satisfying and comforting.

For the tart crust, you will need:

- 1 1/4 cups all-purpose flour
- 1/2 teaspoon salt
- 1/2 cup unsalted butter, cold and cut into small cubes
- 3-4 tablespoons ice water

For the caramelized onions, you will need:

- 3 large onions, thinly sliced
- 2 tablespoons butter
- 2 tablespoons olive oil
- 1 tablespoon brown sugar

- Salt and pepper to taste

Start by making the tart crust. In a food processor, pulse together the flour and salt. Add the cold butter and pulse until the mixture resembles coarse crumbs. Slowly drizzle in the ice water, one tablespoon at a time, until the dough comes together. Shape the dough into a disk, wrap it in plastic wrap, and chill in the refrigerator for at least 30 minutes.

Meanwhile, heat the butter and olive oil in a large skillet over medium heat. Add the sliced onions and cook slowly, stirring occasionally, until they become golden brown and caramelized, about 30-40 minutes. Sprinkle brown sugar, salt, and pepper over the onions and continue cooking for an additional 5 minutes. Remove from heat and let the onions cool slightly.

Preheat your oven to 375°F (190°C). Roll out the chilled tart dough on a lightly floured surface and transfer it to a tart pan. Press the dough into the pan, trimming any excess. Spread the caramelized onions evenly over the tart crust.

Bake the tart for 25-30 minutes until the crust is golden brown and the onions are bubbling. Let it cool for a few minutes before slicing. Serve the caramelized onion tart warm or at room temperature for a deliciously satisfying meal!

### **3. Caramel Apple Crumble**

No list of caramel recipes would be complete without a classic dessert like caramel apple crumble. This warm and comforting treat combines the natural sweetness of apples with a decadent caramel sauce and a crispy crumble topping. It's the perfect dessert for those chilly autumn nights or whenever you're in the mood for something cozy and indulgent.

For the apple filling, you will need:

- 4-5 medium-sized apples, peeled and sliced
- 1/4 cup granulated sugar
- 2 tablespoons flour
- 1 teaspoon cinnamon
- 1/4 teaspoon nutmeg

For the crumble topping, you will need:

- 1 cup all-purpose flour
- 1/2 cup rolled oats
- 1/2 cup brown sugar
- 1/2 teaspoon cinnamon
- 1/2 cup cold butter, cut into small cubes

For the caramel sauce, you will need:

- 1 cup granulated sugar
- 1/4 cup water
- 1/2 cup heavy cream
- 2 tablespoons unsalted butter
- 1/2 teaspoon vanilla extract

Start by preheating your oven to 375°F (190°C). In a large bowl, combine the sliced apples, granulated sugar, flour, cinnamon, and nutmeg. Toss until the

apples are evenly coated with the sugar and spice mixture. Transfer the apple filling to a baking dish.

In another bowl, mix together the flour, rolled oats, brown sugar, and cinnamon for the crumble topping. Add the cold cubed butter and use your fingers to rub it into the dry ingredients until the mixture resembles coarse crumbs. Sprinkle the crumble topping over the apple filling.

Bake the caramel apple crumble for 35-40 minutes until the topping is golden brown and the apples are tender. While the crumble is baking, prepare the caramel sauce.

In a saucepan, combine the granulated sugar and water over medium heat. Stir until the sugar has dissolved and the mixture begins to boil. Let it simmer without stirring for about 5-7 minutes until it turns a deep amber color. Remove the saucepan from heat and carefully whisk in the heavy cream, butter, and vanilla extract. Be cautious as the mixture will bubble up. Whisk until the caramel sauce is smooth and well combined.

Once the crumble is done baking, let it cool for a few minutes before serving. Drizzle the warm caramel sauce over the individual portions and enjoy the heavenly combination of caramel, apples, and buttery crumble. It's a dessert that will warm your soul and leave you craving for more!

In , caramel is a magical ingredient that adds a touch of sweetness and elegance to various dishes. Whether you prefer the classic French recipes or modern twists, the above-mentioned recipes offer a delectable range of options to satisfy your caramel cravings. From salted caramel macarons to caramelized onion tarts and caramel apple crumble, these recipes are sure to impress and leave

everyone wanting more. So don't hesitate, gather the ingredients, and start exploring the wonderful world of caramel-infused creations today!



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We take great care to ensure that our recipes are successfully recooked. We have mostly written very precise step-by-step instructions so that really everyone can recook our recipes.

With our recipes you don't have to be afraid that it might not work. With our recipes it will succeed.

Our recipes can be playfully adapted to every taste, so that everyone will enjoy our recipes. In the preparation you will also find instructions so that it will succeed.

Many traditional recipes can be found in our cookbooks, but also modernized ones. Since it is often the case that you can't get all the ingredients for a recipe in

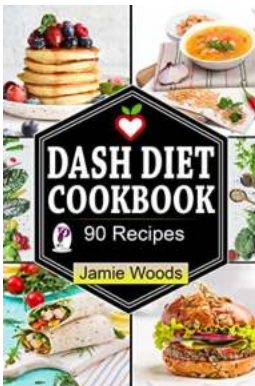
the vicinity, we have modified some recipes with similar ingredients that achieve the same result, but can definitely be recooked without spending a lot of money on the ingredients and without having to search for them.

Let yourself be inspired by our delicious recipes and get to know a new culture of cooking.



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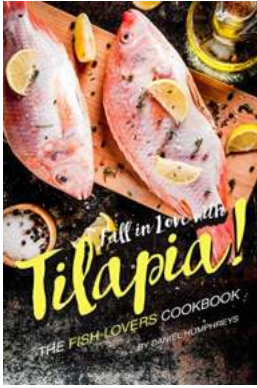
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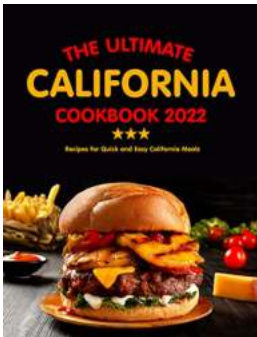
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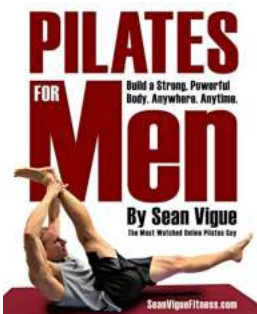
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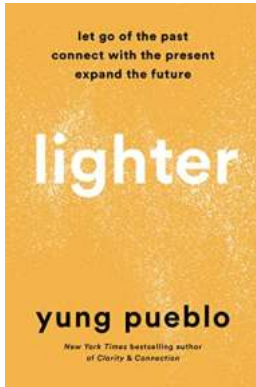
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