



## THE TREAT

Salted caramel has become a ubiquitous listing on restaurant dessert menus (I'm not complaining). Wisely, Rémi Tremsal has turned his family recipe for caramel into an artisan food business in Melbourne. The French former jockey began producing the flavoured caramels after an injury. He soon realised this popular dessert accessory would appeal to chefs and home cooks.

His range – salted butter, vanilla, cocoa and cocoa hazelnut – is stirred in copper bowls over low heat to ensure a smooth, even texture. In the line of duty, we tested it on croissants, pancakes and drizzled over ice-cream. Tremsal also recommends its use in savoury dishes such as roast pork and as a glaze over duck. \



- » [www.caramelicious.com.au](http://www.caramelicious.com.au)
- » We're giving away a selection of Caramelicious caramels, including a kilogram tub of salted butter caramel, \$100.