



Caramel Coffee Sauce

1/2 cup sauce

The best sauce in the book! Will bring out the best everywhere you add it and it takes only seconds to prepare.

- 1/4 cup firmly packed dark brown sugar
- 1/4 cup heavy cream
- 3 tablespoons brewed espresso or Basic Concentrated Coffee (page 000)
- 1 tablespoon butter

Combine the sugar, cream and coffee in a small saucepan. Bring to a boil and cook, mixing continuously, for 30 seconds to 1 minute. Turn off the heat, add the butter, mix, and set aside to cool.



Salsa de Café y Caramelo

1/2 taza de salsa

- ¼ taza bien apretada de azúcar morena oscura
- ¼ taza de crema espesa
- 3 cucharadas de café expreso (súper concentrado)

1. Ponga el azúcar morena en una pequeña cacerola a fuego moderado, añada la crema y cocine por unos 3 minutos. Agregue el café y cocine durante 1 minuto adicional.

2. Deje enfriar.