

Pineapple Caramel Sauce

	Batch		10.00	
Ingredients	Finished Weight lbs.	Finished (%)	Batch Size lbs.	Batch Grams
Granulated Sugar	177.050	45.72	4.572	2073.90
Water	50.680	13.09	1.309	593.65
Unsalted Butter	28.020	7.24	0.724	328.22
Chiquita Pineapple Extract	1.820	0.47	0.047	21.32
Heavy Cream	129.670	33.49	3.349	1518.91
Total:	387.24	100%	10.00	4536.00

To Prepare:

1. Place sugar, water and pineapple extract in saucepan over medium heat.
2. Stir to dissolve sugar.
3. Increase heat to medium high and let mixture boil until it reaches a light amber color.
4. Remove from heat. Immediately put in butter and heavy cream.
5. Place back over low heat and continue stirring until caramel is completely melted.



natural extracts

