

Chocolate Caramel Phyllo Cups

Ingredients:

Tart dough as desired or crispy phyllo cups

Caramel:

1 $\frac{3}{4}$ C Sugar
 $\frac{1}{4}$ C Corn syrup
 $\frac{3}{4}$ C Heavy cream
 $\frac{1}{2}$ tsp. Kosher or sea salt
10 oz. Butter, unsalted (2 $\frac{1}{2}$ sticks softened)

Ganache:

1 $\frac{3}{4}$ C Heavy cream
3 C Dark chocolate, chopped
 $\frac{1}{4}$ C Raspberry preserves or jam (smooth)

Method:

1. Prepare caramel mixture. Prepare a dry caramel with sugar and corn syrup. Add boiled cream whisking constantly, carefully, extremely hot. Remove and allow to cool down to Luke-warm then whisk in softened (not melted) butter. Pour into phyllo shells halfway then chill.
2. Prepare ganache. Bring heavy cream to a boil then pour over chocolate in bowl. Mixing constantly with a rubber spatula. Continue to stir until mixture becomes a consistent fluid. Add in raspberry preserves with rubber spatula until smooth. Pour onto top of cooled caramel phyllo. Allow to cool.
3. Top with desired garnish and serve.