

Julian's Recipe™ Vanilla Belgian Waffle with Chocolate Ice Cream and Salted Butter Caramel Sauce

Ingredients

4 ea. Julian's Recipe™ Vanilla Waffles
8 oz. Sugar
2 oz. Water
4 oz. Salted butter
4 oz. Heavy cream
4 scoops Chocolate Ice Cream
Fresh Raspberries or Strawberries for garnish

Method

In a tall, heavy bottom pot, melt the sugar and water together until clear. Add the butter, cut into small size pieces, and cook over moderate heat, stirring frequently until it's golden brown in color. Remove from the heat and carefully add the cream using a whisk. Return the pan to medium heat and cook for 5 minutes stirring frequently. Serve over warm Julian's Recipe™ Vanilla Waffles with Chocolate Ice Cream and Fresh Raspberries or Strawberries.

Serves 4