

So Simple Sous Vide Dulce de Leche

Ingredients

- 1 Sweetened condensed milk, 14-ounce can 🛒

Equipment

- Joule 🛒
- 8 qt stockpot 🛒
- Jar lifter 🛒

Timing

1 to 5 hours inactive

Yield

12 oz

1 Get Joule going

Get your sous vide setup ready. Fill a stockpot with enough water to cover the can of sweetened condensed milk. Preheat your sous vide circulator to 203 °F / 95 °C. Remember to set the pot on a trivet to protect the surface underneath!

2 Pick your desired doneness

You can dial in the color, flavor, and texture you desire by adjusting the total cook time. (The sous vide temperature will remain the same.)

We explored cook times ranging from one to five hours. Milk cooked for two hours or less is best for drizzling and dipping. Four to five hours will yield a much thicker caramel sauce that's ideal for piping. Experiment with different cooking times to find the dulce de leche you love!

3 Cook that can

Remove the label from the can first (the adhesive can melt off during cooking). If you're planning to open the can at a later date, use a permanent marker to label the can as dulce de leche with the sous vide cook date and the original expiration date from the paper label.

Use tongs or a jar lifter commonly used for home canning to lower the can into the water. Cover the pot and set a timer based on your desired doneness.

When the time is up, pull the can from the sous vide bath and let it cool completely before opening. Store open cans and any leftovers in the fridge. Remember that the dulce de leche will be thicker when it's cool. You can gently reheat before serving.

Note: You can cook a few cans at once and store them in your pantry for later use. As long as the cans weren't opened during cooking, they will remain shelf stable through the expiration date printed on the label.

Use that caramel sauce

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