

## Preparation plan for making Salted Caramel Cream Puffs

Recipe: <https://foodnouveau.com/salted-caramel-cream-puffs/>

### Up to 1 month in advance:

- Make the choux craquelin and freeze it.
- You can also bake the cream puff shells and freeze them for up to 1 month. Refer to the recipe below for detailed freezing tips.

### Up to 2 days in advance:

- Make the salted caramel whipped cream filling. (The cream needs to be cold before whipping.)
- Make the salted caramel sauce and refrigerate.

### Morning of:

- Make the choux pastry.
- Bake the cream puffs and cool completely.
- Whip the salted caramel whipped cream filling and refrigerate.

### Up to 4 hours before serving:

- Fill the cream puffs with the salted caramel whipped cream filling and refrigerate, uncovered.
- Bring the salted caramel sauce back to room temperature.

### Up to 1 hour before serving:

- Reheat the salted caramel sauce for a few seconds in the microwave or in a saucepan over low heat, just to loosen it a bit, then transfer to a small bowl.
- Dip the tops of the cream puffs in the salted caramel sauce.
- Transfer the cream puffs to a cool spot and keep at room temperature until serving.
- ENJOY!

