

Unforgettable 18-Year Dulce de Leche



Prep Time: 5 minutes

Cook Time: 20-25 minutes

Yield: Approximately 1½ cup

Ingredients

- 1 cup heavy cream
- 1 cup packed brown sugar
- ½ cup sweetened condensed milk
- 4 tsp. [Gustare 18-Year Traditional Balsamic Vinegar](#)

Directions

1. Gently bring heavy cream and brown sugar to a boil over medium heat. Stir to dissolve sugar.
2. Continue to cook over medium-low heat, stirring occasionally to prevent burning, until sauce reduces to 1 cup, approximately 20 minutes.
3. Add condensed milk and stir to combine.
4. Strain through fine mesh strainer or chinois.
5. Add 18-Year Traditional balsamic and stir.
6. Serve warm or reheat and enjoy! It's perfect as a dip for our [Blood Orange Espresso Churros](#).