

DM Chocolate Sauce



Course: Dessert
Categories: Sauce
Source: Boxy House

Serving size: 8 Portions
Preparation time:
Cooking time:

Ingredients

100g / 3.5oz Chocolate Buttons (70%)
85mls / 3oz Cream
40g / 1.5oz Caster Sugar
70mls / 2.4 fluid oz Water

Directions

1. First Make the Stock Syrup. Boil the water and sugar together until the sugar is fully dissolved.
2. Next melt the Chocolate and cream in a bowl set over a pot of simmering water until melted.
3. Once melted, slowly add the stock syrup, stirring until fully absorbed. Remove and chill.

Notes

Equipment Needed

2 Pots
Mixing Bowl