



Chocolate Sauce

Ingredients

70g dark chocolate
60ml milk
60ml double cream
20g caster sugar
10g butter

Method

- In a bowl melt the chocolate over a bain-marie until smooth
- Put the milk, cream and sugar into a small saucepan and place on to a medium heat, bring the milk to the boil while gently stirring to stop it from catching the bottom of the pan
- Once the milk has reached a simmer pour the milk mix on to the melted chocolate and whisk well to incorporate, place all the mix back in to the saucepan and return it to the heat, bring to the boil stirring all the time
- Turn off the heat and add a little of the butter whisking well, repeat this until all the butter has been mixed in and your left with a lovely glossy chocolate sauce
- Serve with profiteroles or just drizzled over some ice cream.

Dan x