

Warm Chocolate Sauce

Swick

Makes 1 1/2 cups | Active Time: 15 minutes | Total Time: 15 minutes

Step 1: Gathering Your Mise en Place

- 4 1/2 oz whole milk
- 2 oz heavy cream
- 1 1/4 oz icing sugar
- 5 1/4 oz quality, semi-sweet chocolate
- 1 oz unsalted butter (room temperature)

To prepare your mise en place, first weigh the chocolate. Chop it into small pieces and place it into a medium-sized bowl. Measure and weigh the rest of the ingredients and set aside.

Step 2: Boiling the Milk and Cream

In a small saucepan, bring the cream, milk and icing sugar just to the boil. Don't let the mixture boil for too long, as the liquid will reduce and change the ratio.

Step 3: Making the Chocolate Sauce

Once the mixture has been brought to a boil, pour it over top of the chopped chocolate. Let sit for a few seconds before gently whisking to combine.

Step 4: Finishing the Chocolate Sauce

Once the mixture is smooth and completely melted, add the room-temperature butter. Gently whisk to combine. The butter will give the sauce a glossy sheen.

The sauce can be used immediately. If you need to reheat it, you can do this in a double boiler (bain marie) over very low heat. Stir often and remove from the heat once it has just warmed through.