

CHOCOLATE SAUCES

F EASY

Last Modified: 12/20/2014

PREP: 5 Min
COOK: 5 Min
STOVETOP

SUE K'S-DESSERT

MAKES 6 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
THICK SAUCE			
8	Oz	Bittersweet Chocolate	Chopped
1	Cup	Heavy Cream	
HARD DIPPING SAUCE			
6	Oz	Semi-Sweet Chocolate	Chopped
1/4	Cup	Unsalted Butter	
1/4	Cup	Canola Oil	
PREPARATION			
HINTS	This "Thick" sauce is very, very dark and can be used to dip the tops of Profiteroles (Recipe) and Eclairs (Recipe) in or to simply drizzle over Ice Creams		
FACTOID	In Chocolates, the higher the Cocoa Butter (Liquor) content, the higher the "quality" of the Chocolate. Use 35% to 15% Cocoa Butter content chocolate for this recipe.		
TOOLS	1) Medium Saucepan & Lid		
PREP	DISH 1) Chop the Chocolate and set it aside.		
1	THICK CHOCOLATE SAUCE: Heat the Cream over medium low heat in a saucepan just until it reaches the boiling point. Turn off the heat, and add in the Chocolate. Let it set a minute undisturbed to melt, and then stir until smooth, adding in more Cream to thin, if needed.		
2	Dip the tops of Cupcakes, Profiteroles, Eclairs, Donuts, Etc. into the Chocolate Sauce and turn them over. Set them aside to dry slightly.		
FACTOID	This "Hard" sauce is relatively thin in consistency and is used warm to dip the top of an ice cream cone in and will harden to a brittle shell due to the cold of the ice cream.		
1	HARD CHOCOLATE SAUCE: In a saucepan over very low heat, thoroughly mix together all of the ingredients while stirring constantly until smooth and creamy.		
2	Pour the warm sauce lightly over the top of an ice cream cone (or make enough sauce to actually dip the top of the upside-down Cone into as Dairy Queen does).		