

BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

Extra Dark Chocolate Sauce

BY CHEF WENDY SHERWOOD OF LA FORÊT CHOCOLATE & CONFECTIONS, NAPA

Ingredients

7 oz. water

2 tbsp. glucose, corn syrup
or honey

1 tsp. cocoa powder

Generous ½ cup sugar

6 oz. dark chocolate

Directions

Heat water, glucose and cocoa powder in a saucepan until dissolved and simmering.

In a second sauce pan, caramelize sugar 2 tbsp. at a time until all the sugar is melted and a light caramel color. Remove from heat and add cocoa mixture a little at a time. Be careful as the mixture will boil up.

Once all the liquid is added and the caramel is dissolved, add the chocolate and whisk to emulsify.

Add a pinch of salt and/or a tbsp. of alcohol if desired. Serve warm.

*Alternately, purchase a Valrhona Hot Chocolate Kit on Laforchocolate.com to make an easy sauce at home!



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