

## Deep Dark Chocolate Sauce

I make a LOT of chocolate truffles, and of course I lick the bowl. In its warm liquid state, any truffle mixture makes a glorious sauce! However, the truffle mixture hardens in the fridge, and that is not ideal. So this recipe makes for a similar flavor in a rich sauce that actually stays more-or-less liquid even when poured over delicious homemade ice cream.

### Ingredients:

125g (4 oz) unsalted butter, at room temperature

80g (3 oz) 85% chocolate, chopped

30g (1/4 cup) Dutch-processed cocoa

10g (1 tbsp) sweetener – I used monkfruit and erythritol, but allulose or similar will do. You may want a bit more depending on your own preferences.

Have boiling water on hand – maybe a cup in total.

### Optional:

Up to 30ml (1 fl oz or so) coffee liqueur

Good pinch of cinnamon and/or cardamom

### Method:

1. Set up double-boiler, which means a medium-sized saucepan with 1" of water in the bottom and a metal bowl on top. Set over medium heat until the water boils.
2. Add the cocoa and sweetener, and a little boiling water as you whisk the two together. Add more boiling water (and the coffee liqueur and cinnamon/cardamom) – about 8 oz water in total. Continue to heat and whisk until you have a thin, smooth liquid like milk. Don't worry, it will be the right consistency when you're done.
3. Take the bowl off the heat, and scrape the walls with a rubber spatula. Add the butter and 85% chocolate. Let sit for five minutes, or until both are melted.
4. Stir gently until perfectly smooth. It should now be the consistency of cream rather than milk. It will get thicker as it cools.
5. Scrape into a clear heat-proof container like a glass jar or a Talenti tub. It can be stored at room temperature or in the fridge. Remove the lid and warm it for 30 seconds in the microwave before serving.