Chocolate Sauce

Quick · Make-ahead · Makes about 1¼ cups

Ken's note: TBD

A rich, glossy chocolate sauce for ice cream, cream puffs, crêpes, bananas, and cake. Use good bittersweet chocolate.

Ingredients

- ¾ cup heavy cream
- 2 Tbsp sugar
- 6 oz bittersweet chocolate, finely chopped
- 2 Tbsp unsalted butter
- ½ tsp vanilla extract
- A pinch of salt

Method

1. Heat the cream and sugar in a small saucepan until steaming, with small bubbles at the edge, but not boiling. Take it off the heat, add the chocolate, and let it stand 2 minutes. Whisk until smooth, then whisk in the butter, vanilla, and salt. Serve warm. Thin with a little warm cream or milk if it thickens.
2. Keeps 2 weeks in the fridge; reheat gently in a bowl set in hot water, or in the microwave in short bursts.
3. **Chocolate-rum sauce:** stir in 1–2 Tbsp dark rum at the end. It is the Gundel style, for walnut palacsinta.
4. See Palacsinta and Cream Puffs and Éclairs in Desserts.