

Maine Arts Camp

SPECIALTY WEEK 2012

Recipe Name: Chocolate Fudge Sauce

Chef: Charles Limoggio C.E.C.

Preparation Time:

Servings: 16 - 2 ounce

Yield: 1 quart

| Quantity | Unit | Ingredient Name | Prep Notes |
|----------|--------------|-----------------------|------------|
| 1 | pint | Heavy cream | |
| 1 1/2 | Fluid ounces | Light corn syrup | |
| 2 | ounces | Sugar | |
| 1 | pound | Bittersweet chocolate | |
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Procedure:

- 1 Combine the cream, corn syrup and sugar in a saucepan and bring just to a boil, stirring frequently.
- 2 Chop the chocolate and place in a large bowl.
- 3 Pour the hot cream over the chocolate and stir until completely melted.
- 4 Store well covered and refrigerated. Gently rewarm over a bain marie if desired.