



Bittersweet Chocolate Sauce

Makes Approximately 3 Cups

The recipe for this chocolate “sauce” is inspired from a dessert special I saw on the Food network. In that special, a dark chocolate ganache was created in the classic manner, but sweetened with honey. Having always wanted an all-purpose chocolate sauce – one that would thin enough to pour when warm, thicken at room temperature so it could be piped as a garnish, and also firm up when chilled for decorative pieces – I started to play around with a basic recipe. In the end, I found that the honey adds a delicate but indescribable (almost haunting) sweetness to the chocolate, unlike any sugar or other sweetener I’ve used. By adjusting the ratio of chocolate to cream, honey and using a vanilla bean instead of vanilla extract, I discovered I could have it all: pour-able, pipe-able and form-able chocolate. Best of all, this chocolate can be stored for up to one month in the refrigerator. Use it as you like, whenever you need it.

Ingredients:

2 cups heavy whipping cream
1 vanilla bean, split in half lengthwise
4 to 6 tablespoons wildflower honey (amount depends on percentage of cacao in your bittersweet chocolate)
20 ounces bittersweet chocolate (no less than 65% cacao and no more than 85% cacao, or some combination thereof), chopped
Vanilla extract, to taste

Preparation:

Place the whipping cream in a heavy, medium saucepan over medium-high heat. Scrape the seeds from the vanilla bean into the pan and add the vanilla bean pod. Bring to a boil and add the honey whisking constantly until dissolved. Remove from the heat. Place the chopped chocolate in a medium, heat proof bowl. Pour the hot cream, honey and vanilla infusion through a wire mesh strainer into the bowl of chocolate. Discard the bean pod. Allow the chocolate to sit in the hot cream for about 3 or 4 minutes, until the chocolate is melting. Carefully whisk the chocolate mixture until smooth. Taste. Add a splash of vanilla extract if necessary to brighten the bittersweet chocolate flavor, to taste.

To pour: use immediately. To pipe: allow to cool at room temperature until firm, but still pliable. To mold: place in the refrigerator until firm. Using a melon baller, scoop a bit of chocolate into your hands and mold and shape as desired. Return to refrigerator to set.

courtesy of www.TheresAChefInMyKitchen.com