Chocolate sauce

15 g chocolate ( use the scales in your kitchen)

18 ml of water

5 ml sugar

5 ml cream

2.5 ml butter

1 ml vanilla

Method

1. Dissolve the broken chocolate in the water
2. Add the sugar and vanilla
3. Simmer gently for about 10- 15 minutes
4. Stir in the cream and butter.
5. Serve hot