

## Chocolate Sauce

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Chocolate Sauce recipe

### Ingredients & Quantities

- 600ml of Water
- 20g of Cornflour
- 20g of Sugar
- 40g of Dried Milk
- 10g of Cocoa Powder

### Method

1. Put the water in to a double boiler (or saucepan) and whisk in the dried milk.
2. Leave sufficient water to blend to a thin cream the cocoa, cornflour and sugar.
3. Heat the milk to near boiling point and whisk in the blended cornflour and sugar.
4. Cook for 5 to 10 minutes. If the sauce is too thick, thin down with hot water.