



Dark Chocolate Fudge Sauce

WHY THIS RECIPE WORKS

The recipe works by developing a simple yet stable emulsion from a short list of ingredients to deliver a sauce with deep chocolate flavor, moderate sweetness, and a luxurious consistency. Using both cocoa powder and unsweetened chocolate provided a foundation of complex flavor and richness. Choosing milk rather than cream allowed the deep chocolate flavor to shine, and finishing with the incorporation of cold butter created a luxuriously thick consistency.



INGREDIENTS		INSTRUCTIONS	MAKES 2 CUPS
1 1/4	cups (8 3/4 ounces) sugar	We like to serve this sauce over ice cream, but it can also be drizzled over fresh fruit. We prefer to use Dutch-processed cocoa powder here (our favorite is from Droste), but other cocoa powders will work. Our favorite unsweetened chocolate is Hershey's Unsweetened Chocolate Baking Bar.	
2/3	cup whole or 2 percent low-fat milk		
1/4	teaspoon salt		
1/3	cup (1 ounce) unsweetened cocoa powder, sifted	1. Heat sugar, milk, and salt in medium saucepan over medium-low heat, whisking gently, until sugar has dissolved and liquid starts to bubble around edges of saucepan, 5 to 6 minutes. Reduce heat to low, add cocoa, and whisk until smooth.	
3	ounces unsweetened chocolate, chopped fine		
4	tablespoons unsalted butter, cut into 8 pieces and chilled	2. Remove saucepan from heat, stir in chocolate, and let stand for 3 minutes. Whisk sauce until smooth and chocolate is fully melted. Add butter and whisk until fully incorporated and sauce thickens slightly. Whisk in vanilla and serve.	

1 teaspoon vanilla
extract

(Sauce can be refrigerated for up to 1 month. Gently reheat
sauce in microwave [do not let it exceed 110 degrees],
stirring every 10 seconds, until just warmed and pourable.)