

## INGREDIENTS

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1125 ml Water

25g DIY Almond Milk Paste

110g Chocolate Buttons

## INSTRUCTIONS

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- Blend together water and DIY almond milk paste.
- Place almond milk and chocolate buttons in a saucepan
- Stir on low heat continuously until all chocolate is melted and sauce is smooth.
- Remove from heat and serve immediately.
- Store in an airtight container and refrigerate.



## Chocolate Sauce



Makes 1 cup



5 minutes

This chocolate sauce is very versatile and can be used as a chocolate fondue, for saucing chocolate mud cakes, as an ice cream topping and if you add cornflour it will turn it into a spread once cooled.

### FOR A THICKER CONSISTENCY

Mix 2 tsp cornflour and 1.5 tsp of water together. Pour into the saucepan once the chocolate has melted and stir continuously for approx. 30 secs.

