



# WARM CHOCOLATE SAUCE

## QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- Problem-free reheating possible



15



easy

## INGREDIENTS FOR 10 PORTIONS

**750 g** QimiQ Cream Base

**250 ml** Milk

**20 ml** Rum

**40 g** Sugar

**200 g** Dark chocolate (40-60 % cocoa)

## METHOD

1. Heat the QimiQ Sauce Base, rum, sugar and milk in a saucepan.
2. Remove from the heat, add the chocolate and stir until completely melted.