



WARM CHOCOLATE SAUCE

QimiQ BENEFITS

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



15



easy

INGREDIENTS FOR 10 PORTIONS

750 g QimiQ Sauce 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.