



Epicure's Chocolate Truffle Sauce

- Prep time: 5 minutes
- Cook time: 3 minutes
- Makes: 2 cups (500 ml)
- Cost per serving: \$0.55

¾ cup (160 ml) whipping cream
2 Tbsp (30 ml) unsalted butter
½ cup (80 ml) granulated sugar
1 cup (250 ml) Epicure's Dark Belgian Chocolate

1. Combine whipping cream, butter and sugar in Epicure's Eclipse® Coated Professional Frying Pan. Bring to a boil.
2. Remove from heat and add Epicure's Dark Belgian Chocolate, stirring until smooth and glossy.
3. Pour into a squeeze bottle and use to make chocolate hearts (see instructions on page 3) or a decorative squiggle over cheesecake, ice cream sundaes or fresh fruit. Refrigerate unused portion and use within 1 week. If sauce is firm after refrigeration, gently warm in microwave until pourable.

Per 2 Tbsp (30 ml) serving: Calories 140, Fat 10 g (Saturated 6 g, Trans 0 g), Cholesterol 15 mg, Sodium 5 mg, Carbohydrate 13 g (Fibre 1 g, Sugars 11 g), Protein 1 g

Double Duty: Use sauce for dipping skewered fruit, pieces of pound cake or cubes of toasted angel food cake.

Heat and use as a sauce over brownies, ice cream, or to decorate dessert plates.

In its firm (chilled) state, Epicure's Chocolate Truffle Sauce is perfect for icing cakes, brownies or cupcakes.

For easy truffles, cool completely, then roll into small balls. Dust with **Epicure's Pure Cocoa** or icing sugar.



Make it kid-friendly: omit the liqueur.



Epicure's Divine Deep Chocolate Fondue

- Prep time: 5 minutes
- Cook time: 3 minutes
- Makes: 8 servings
- Cost per serving: \$1.45

1 cup (250 ml) whipping cream
1 cup (250 ml) Epicure's Dark Belgian Chocolate
2 Tbsp (30 ml) liqueur, such as Grand Marnier, Kahlua or Crème de Cacao

1. Bring cream to a boil in Epicure's 12-cup Multi-Purpose Pot. Remove from heat.
2. Add Epicure's Dark Belgian Chocolate and stir until melted. Add liqueur, pour into a fondue pot and keep warm.

Per ¼ cup (60 ml) serving: Calories 270, Fat 21 g (Saturated 12 g, Trans 0 g), Cholesterol 40 mg, Sodium 15 mg, Carbohydrate 18 g (Fibre 2 g, Sugars 14 g), Protein 3 g

Tips: Serve with any of the following: cubes of toasted pound cake, strawberries, sliced apples, orange slices, canned pineapple, sliced kiwi or dried apricots or figs. To toast pound cake, cut into 1" (2.5 cm) cubes and bake at 375° F (190° C) until golden. Toasting cubes prevents crumbs in the fondue.

PAIR WITH If drinking wine with dessert, a good rule of thumb is to pick a sweet wine. It should be sweeter than the chocolate, or the overall flavour will taste bitter. Chocolate also pairs well with a snifter of scotch or bourbon and certain ales, especially Belgian-style ales, which are golden and sweeter.

ENJOY WITH Orange and chocolate go together like a pair of warm winter gloves. Enjoy any chocolate dessert with a cup of coffee laced with orange liqueur or a twist of orange peel. Add a little orange extract to baked chocolate goods. Or, simply eat an orange with a piece of really good chocolate!

