

## **WHITE CHOCOLATE SAUCE**

Source: Multicom Publishing

### **INGREDIENTS:**

1 1/2 C heavy cream  
6 oz white chocolate chopped  
1 1/2 tsp cognac or other brandy (optional)

### **DIRECTIONS:**

In medium saucepan, bring cream to boil over moderately high heat, stirring occasionally. Put chocolate into medium bowl. Pour boiling cream over chocolate & let sit 5 minutes.

Let sauce cool - stir in cognac. Chill at least 30 minutes.

Sauce can be prepared ahead (and refrigerated for several days).

**Hints:** Technically, white chocolate is not chocolate at all. It's made from the cocoa butter that is removed to leave the pure chocolate liquor (which carried the distinctive color and flavor of chocolate). If you don't see cocoa butter in the ingredient list, you have an artificial white chocolate. Get the real thing, from brands such as Lindt, Ghirardelli, Callebaut or Baker's.