



Chocolate Sauce

Ingredients

- 500ml water
- 30g cornflour
- 60g sugar
- 1tsp vanilla essence
- 100g milk free chocolate



Directions

- Using a little of the liquid make a smooth paste with the cornflour and sugar in a jug.
- Break up the chocolate and add it along with the sugar and vanilla to the rest of the water in a pan. Gently heat until dissolved and when near boiling pour into the jug over the cornflour mix. Quickly stir and return to the pan. Continue to heat, stirring until it thickens.