

Rich Chocolate Sauce

Yield: 2 cups

6 oz	semi-sweet chocolate, chopped
3 oz	milk chocolate, chopped
1 tsp	unsalted butter
6 oz	cream
1 tbsp	Rum

1. In a bowl place the chopped chocolates and butter and set this aside.
2. In a saucepan on medium heat place the cream and cook until boiling up the sides of the pan.
3. Pour the hot cream into the chocolate and stir until very well blended. Add the Rum.
4. Pour this into a bowl to cool to the desired consistency or keep warm for a hot chocolate sauce over ice cream.