



## CHOCOLATE SAUCE

### INGREDIENTS

200 grams of dark chocolate  
15 grams butter  
1 glass of milk

Put the chocolate & butter in a metal mixing bowl over another saucepan of boiling water . Melt these ingredients together until you have a smooth liquid consistency. Add slowly, the glass of milk, constantly stirring together. Let cool slightly and then pour over the Panna Cotta .

Fruit Sauce  
Fruit of your choice  
2 tablespoons sugar

Prepare the fruit, cutting off any stalks of seeds, place into the pan with the sugar and cook over a medium flame for 10 minutes, stirring constantly. Once this mixture is soft enough you then need to pass this through a sieve of some sort to form a liquid .If you wish you can also add half a glass of liquor –Grand Marnier, Brandy or Cointreau are all good. If you do add the alcohol, cook again in the pan for 5 minutes to take off the strong alcohol taste. Your sauce is ready!!