

CHOCOLATE SAUCE WITH GARLIC AND CHILLI



INGREDIENTS

3
dl



- 2.5 dl manufacturing cream
- 25 g Bresc WOKchilli
- 12 g Bresc WOKginger
- 8 g Bresc Garlic chopped
- 200 g bitter chocolate

PREPARATION METHOD

Heat the cream with the WOKchilli, WOKginger and garlic for 10 minutes. Strain the cream and add the chocolate.

USED BRESC PRODUCTS



Bresc Garlic chopped
1000g



Bresc Garlic chopped
450g



Bresc Ginger & lime WOK
450g



Bresc Green & red chilli
WOK 450g