

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



Garlic chopped 1000g



Garlic chopped 450g



Ginger & lime WOK 450g



Green & red chilli WOK
450g