

Honey Chocolate Sauce

Manawa Honey Chocolate Sauce



Ingredients

2 tablespoons Manawa Honey

100g dark chocolate, broken into pieces

15g butter

1 1/2 tablespoons of water

1/2 teaspoon mint essence

Put the chocolate in a small saucepan with the butter, honey, mint and 1 1/2 tablespoons of water. Warm gently over a low heat until the chocolate has melted.

Remove the pan from the heat and serve warm.

Serving suggestion

Break up some chocolate brownies and 1/2 fill some glasses. You can put some mixed berry compote of the brownie if you want

Add some ice cream and top with the warm sauce.

Recipe developed for Manawa Honey NZ

by Chef Jimmy Boswell

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