

Chocolate Espresso Sauce



Prep Time: 10 minutes

Cook Time: 20 minutes

Yield: Approximately 1½ cup

Ingredients

- 1 cup heavy cream
- 1 tsp. corn syrup
- 3 tsp. espresso grounds
- 1½ cup high quality 63% dark chocolate, such as Guittard
- 2½ tbsps. [Gustare Espresso Balsamic Vinegar](#)

Directions

1. Heat heavy cream, corn syrup and espresso grounds to boil. Cover and allow to steep 20 minutes.
2. Reheat cream if necessary, and pour over chocolate. Allow to sit momentarily, then whisk to dissolve chocolate.
3. Strain sauce through fine mesh strainer or chinois.
4. Stir in Espresso balsamic. Enjoy! It's perfect as a dip with our [Blood Orange Espresso Churros](#).

Note: May be stored in the refrigerator for up to a week or in the freezer for 2-3 months. Cover surface of sauce/ganache directly with saran wrap to minimize oxidation and prevent formation of "skin." Follow by wrapping storage container itself. Reheat gently in microwave or over a double boiler, stirring occasionally