



ANSON MILLS

Hot Fudge Sauce

Yield

About 1½ cups

Time

10 minutes

Equipment Mise en Place

For this recipe, you will need a medium heavy-bottomed saucepan and a whisk.

Ingredients

8 ounces (1 cup) heavy cream

1 ounce (2 tablespoons) unsalted European-style butter

1.75 ounces (¼ cup) granulated sugar

1.5 ounces (3 tablespoons packed) dark brown sugar

⅛ teaspoon fine sea salt

1 ounce high-quality bittersweet chocolate (61 percent cocoa), chopped

2.1 ounces (½ cup plus 2 tablespoons) sifted high-quality Dutch-processed cocoa powder

¼ teaspoon vanilla extract

Directions

In a medium heavy-bottomed saucepan, combine the cream, butter, sugars, and salt and bring to a gentle simmer over medium heat, stirring occasionally. Once the sugars have dissolved and the mixture is gently bubbling, remove the pan from the heat, add the chocolate, and whisk until smooth. Add the cocoa and whisk until no lumps remain. Return the pan to low heat and cook, whisking constantly, until the sauce is glossy and slightly thickened, 30 to 60 seconds. Remove from the heat and stir in the vanilla. Serve the sauce warm. (Store leftovers in an airtight container in the refrigerator for up to 1 month. To reheat, warm in a saucepan over low heat, stirring constantly; do not let the sauce boil. If the sauce separates, whisk in 1 to 2 tablespoons of heavy cream to restore its consistency and luster.)