Ultimate Chocolate Sauce

NIBBLEDISH CONTRIBUTOR

Ingredients

- 180g dark chocolate (min 70% coca) - 100g butter - 100g sugar - 6 dessert spoons of water - 1 heaped tea spoon of instant coffee granules

Instructions

This is so easy to make and is easily the best chocolate sauce I have ever tasted. It came from one of my old housemates (a guy! would you believe), and it saw us through the darkest hours (also know as final year of Masters in Architecture). 1. Put all the above ingredients into a mixing bowl and rest the bowl on a sauce pan of water. Place the pan on gentle heat. 2. Leave the mixture to melt. Only stir when all ingredients have melted. 3. SERVE! *Best served on top of some proper vanilla ice cream.*