



## **DECO Port Chocolate Sauce**

1 cup cocoa powder (Valrhona or  
Droste)  
2/3 cup granulated sugar  
½ cup light brown sugar

1 cup heavy whipping cream  
¼ cup DECO port  
½ cup butter  
1 ½ tsp. pure vanilla extract

Combine the cocoa powder, granulated sugar and the brown sugar in a heavy 1½-quart saucepan. Add the cream, port and butter. Stir over medium heat using a sauce whip until the mixture starts to bubble. Keep stirring for 1 minute, then remove from heat and add vanilla.

Let the sauce cool down before storing it in the refrigerator.

*Yield: Approximately 3 cups*