

SONOMA VALLEY PORTWORKS

DECO Port Chocolate Sauce

(Makes about 3 cups)

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.

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Questions or comments, email

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