

# 1701

## Salted Caramel Brittle & Macadamia Nougat Chocolate Sauce



*Makes about 350ml*

### INGREDIENTS

- 100g 1701 Salted Caramel Brittle & Macadamia Nougat, roughly chopped
- 250ml Fresh cream
- 45ml Full cream milk
- 100g 70% Dark chocolate
- 15ml Cocoa powder
- 5ml Vanilla extract
- A pinch sea salt flakes



### METHOD

- Place the nougat, cream, milk and chocolate in a small saucepan. Bring to a simmer over a low heat, whisking all the while.
- Once the nougat and chocolate are melted and the sauce glossy, add the cocoa powder and whisk to combine. Stir in the vanilla and sea salt flakes. Pour the sauce into a serving jug and set aside to cook and thicken.