

FROZEN BERRIES WITH HOT WHITE CHOCOLATE SAUCE



TIME TO PREPARE

10 Minutes



COOK TIME

10 Minutes



4 SERVINGS



Ingredients

- 8 oz (2 -100 g bars) good quality white chocolate (dark works well too)
- 1 cup whipping cream
- 2 tsp vanilla or vanilla bean paste
- 1 lb frozen berries, raspberries, blackberries and blueberries

Steps to Make

1. In a heat-proof bowl set over a pan of simmering hot water, combine white chocolate, whipping cream and vanilla.
2. Let mixture sit until chocolate is melted, then gently stir until it is completely blended together. Keep warm.
3. About 5 minutes before serving, remove the berries from the freezer and spoon into individual serving bowls. Ladle the warm chocolate sauce over the berries and serve.