



## Dark Chocolate Sauce

8 ounces good quality chocolate, broken into small pieces

¼ cup strong coffee

3 tablespoons Grand Marnier

3 tablespoons heavy cream

1. Place the chocolate in a double boiler. Add the coffee, Grand Marnier and cream. Heat, whisking occasionally, until the chocolate melts and the mixture is smooth.
2. Hold the sauce over warm water until ready to serve or refrigerate and gently rewarm before serving.

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