



Amy LaBelle's Mexican Red Wine Chocolate Sauce

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1/4 cup heavy cream

8 ounces semi-sweet chocolate chip

1 tablespoon unsalted butter

3 tablespoons unsweetened cocoa powder

1/4 teaspoon vanilla extract

1/4 teaspoon ground cinnamon

3 tablespoons LaBelle Winery Americus Red Wine

- Heat 1/4 cup cream in a heavy saucepan over medium heat until just before it boils. Remove the pan from the heat and add semi-sweet chocolate chips. Let chocolate sit in the hot cream to soften, and then whisk chocolate together with the cream. Stir in butter, cocoa powder, vanilla, cinnamon, and wine (optional).
- If chocolate becomes too thick, stir in teaspoons of cream at a time until you reach your desired consistency

