



## RECIPES



1701 SALTED CARAMEL BRITTLE  
& MACADAMIA NOUGAT CHOCOLATE SAUCE

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*Makes about 350ml*

## INGREDIENTS

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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

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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.

