

Chocolate-Caramel Sauce with Sea Salt

Gift Idea:

Present the sauce in a glass jar with ribbons or raffia and add a collection of good dark chocolates, sea salt and a copy of this recipe so, once addicted, they can make more.

Kathy's Note:

Let me give you a word of advice. You might want to make a double — or triple — batch of this sweet sauce. This is a super rich caramel-based chocolate sauce, spiked with sea salt, that is perfect for so many things: licking off a spoon, pouring over ice cream, adding to hot milk for insanely rich cocoa, pouring over holiday cookies, puddings and cakes. Or drizzle a bit into coffee.

Ingredients:

1 1/2 cup sugar

1/2 cup water

1 cup heavy cream, at room temperature

1 1/2 to 2 ounce dark chocolate, chopped

1/2 teaspoon vanilla extract

About 1/2 to 1 teaspoon coarse sea salt depending on how much love your salt!

In a medium saucepan heat the sugar and water over medium-high heat. Once it come to a simmer stir frequently and let cook about 12 minutes, or until it begins to turn a caramel color. Use a spatula to wipe the sugar off the sides of the pan. Once the caramel has begun to color, remove from the heat. Do not worry if it seizes up and becomes a thick clump; it's not ruined!

Add the cream, whisking to break up the sugar clumps. Whisk and whisk and whisk. Add the chocolate and whisk until the sauce is smooth. Add the vanilla and a touch of salt, adding more salt and tasting until you get it just right. The sauce will thicken as it cool.

Keep in a glass jar tightly sealed in the refrigerator for about a week.

Makes: about 2 cups.