

CHOCOLATE SAUCE

09/06/2017

Yield: 2.25 qts

Shelf Life: 7 days (walk-in)
2 days (open on the line)

Equipment: Liquid measuring cups, large mixing bowl, rubber spatula, chub bags, chub stand, chub ties, chub scraper

Ingredients

1 each Hershey's Dark Fudge Bag (48 oz bag)
3 cups Heavy Whipping Cream

Procedure

1. Empty the Hershey's Dark Fudge from the bag, into a large mixing bowl.
NOTE: Be sure to use a chub scraper to get all of the chocolate out of the bag.
2. Measure the Heavy Whipping Cream into the mixing bowl.
3. With a wire whisk, whisk until the ingredients are fully blended.
4. Transfer to a 2 cup chub bags and store refrigerated.
5. Label, Date, and Rotate.

C: Dark brown
T: #3 on flowability scale
F/A: Sweet, dark fudge flavor with some cream
HR: Refrigerated; 2 cup chubs / squeeze bottles
SL: 7 days in the walk-in; 2 days open on the line