

Chocolate Soup with Pound Cake Croutons

Recipe Courtesy of Adele Flores

Pastry Chef/Bona Vita Osteria

INDULGE

Ingredients

Serves Six

3 Cups of Whole Milk

2 Cups Heavy Cream

½ Brandy

1-Cup Sugar

4 Tablespoons Pure Vanilla Extract

2 Cups of Semi Sweet Chocolate Chips

¼ Tea Spoon of Salt



Combine Milk, Heavy Cream, Brandy, Sugar and Vanilla into Sauce Pot.

Whisk together to combine

Bring ingredients to under a rolling boil.

Add chocolate and salt.

Bring up to boil until all chocolate is melted.

Serve hot in Demitasse cup, Tea/Coffee Cup or Soup Bowl