

Cocoa Sauce

Reduced input costs with natural, non-GMO, whole grain cocoa extenders

Ingredients	Volume	Grams	Percent
BriesSweet™ Tapioca Syrup 45 DE	2 tbsp	41	4
BriesSpecialty™ Blend MBF B200	1/4 cup	41	4
Cocoa	1-1/4 cups	95	9
Sugar	3 cups	584	53
Water	1-1/2 cups	328	30
Vanilla	1 tsp	12	1
Sea Salt, Fine	1/4 tsp	3	<1

Method

1. In small saucepan bring water and sugar to a boil.
2. Whisk in cocoa, BriesSpecialty™, vanilla, salt and tapioca syrup.
3. Continue whisking until completely dissolved and smooth.
4. Reduce heat and reduce sauce until slightly thick.
5. Strain and cool to room temperature.
6. Pour into squeeze bottle.
7. Enjoy with ice cream, milk, fruits or brownies.

