

Renée's Chocolate Filling

Equipment:

Measuring Cups and teaspoons
Heavy Saucepan
Whisk
Rubber Spatula
Pot Holders

Note: Have ingredients ready to go!
The sauce requires constant attention, so if you are not ready with ingredients, your sauce can quickly fail.

Ingredients:

2 Oz. Unsweetened Chocolate
1 Beaten Egg Yolk (room temperature)
1 TBS. Butter
1/2 Cup Sugar
1/4 Tsp. Salt
1 TBS. Cornstarch
1 Tsp. Vanilla
1 Cup Milk



Renee Berberian's "Recipe Box" - This is a great filling for Roll Cake! Also delicious as a topping with fruit.



MAKES ENOUGH FOR 2 ROLLS

Roll Cake Filling

1. Cut chocolate into fine pieces and set aside.
2. Whisk egg yolk and set aside.
3. Have your Tablespoon of butter ready for the final process.
4. In a heavy saucepan, without heat, use a whisk to combine sugar, salt and cornstarch.
5. Gradually add milk, mixing with the whisk until well blended.
6. Over medium heat while continually stirring, add vanilla and chocolate.
7. Add egg yolk and continue to stir until chocolate sauce reaches boiling point Allow sauce to boil for one minute and remove from heat.
8. Immediately add the remaining butter and stir.
9. Carefully spread your chocolate sauce / filling as desired.