

## **SERVING SUGGESTIONS**

### **CHOCOLATE SAUCES**

- Drizzle liberally over steamed chocolate puddings, muffins and cakes. Accompany with a dollop of fresh cream for a wicked dessert idea.
- Stir through whipped cream and spoon into profiteroles. Drizzle with extra sauce and top with toasted flaked almonds.
- Gently warm sauce and pour over ice cream and fresh fruits for a decadent dessert.
- Drizzle generously into tall glasses, fill with hot frothy milk and a few marshmallows for a luscious hot chocolate.
- Stir through steaming coffee for a mocha style drink. Perfect as a winter warmer.
- Swirl through softened vanilla ice cream with chunks of honeycomb, refreeze, then serve scoops drizzled with extra sauce.
- Pour over a stack of pancakes with poached fruits and cream.

### **BRANDY SAUCE**

- Gently warm and serve over rich fruit cakes and mince tarts for that Christmas taste all year round.
- Gently warm and serve over your own date pudding as a quick and easy sticky sauce.

### **FRUIT SAUCES**

- Combine with oil and fresh herbs for a magnificent marinade for meats or seafood.
- Swirl through cheesecakes before chilling or baking, serve drizzled with extra sauce.
- Whisk with oil and seasonings for a delicate dressing for salads and meats.
- Toss through mixed berries or fruits with freshly torn mint pieces and allow the flavours to infuse for a refreshing dessert.
- Swirl through plain yoghurt and pour over freshly cut mangoes, berries or your favourite fruits for a quick and easy treat.
- Gently warm and drizzle over freshly made fruit flavoured muffins and cakes.
- Add a generous pour to your favourite smoothie.
- Serve with freshly cooked skewers, patties and barbecued meats.
- Combine with oil, fresh herbs and garlic. Pour over chicken breasts and bake.
- Pour a little into the base of a champagne glass, and top up with chilled champagne for a cocktail with a difference.

## **SAVOURY SAUCES**

- Add a generous pour to your stir-fry for an uplifting flavour.
- Brush over meats whilst cooking for a simply delicious glaze.
- Stir through your gravy for an extra flavour boost.
- Serve alongside seafood, meats and vegetables.
- Combine with oil and fresh herbs to pour over meats and seafood for a sensational marinade.
- Spread onto your choice of fresh bread to add that little bit extra to your sandwich lunch.
- Add to mince for sensationally flavoured burgers or add to chicken, lamb or pork mince and form onto skewers and barbeque.