



Chocolate Caramel Coffee Syrup



Ingredients

Sugar (3 cups)
Salt (just a pinch)
Vanilla (2 tsp)
Chocolate (1/2 ounce-bitter)
Espresso (1 cup)
Butter (1/2 stick)

How to Prepare

In a mixing bowl, add in sugar, chocolate and salt and mix together. In a saucepan, add in sugar mixture and warm it up. Once sugar is warm, add in espresso slowly and keep mixing. Add in vanilla and mix. And then, add in the rest of the espresso. Mix really well and right before the sugar starts to thicken, add in the butter. Keep stirring until it gets to a thick syrup consistency. Serve over vanilla ice cream and enjoy!

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Bon Appétit!