



# Vanilla Sauce

The warm Vanilla Sauce is the perfect complement for the irresistible Chocolate Soufflé.

## ingredients

1 1/4 cups heavy cream

1/4 vanilla bean, split lengthwise

3 tablespoons sugar

2 small egg yolks

## directions

Bring cream and vanilla bean to a low boil in saucepan over medium heat.

Combine sugar and egg yolks.

Add 2 spoonfuls of boiling cream to egg mixture and stir well, then pour back into the remaining cream and continue to cook over low heat, stirring constantly for 3 to 4 minutes.