

# Chocolate Fondue

Easy to prepare and loved by all, chocolate fondue is both rich and refreshing. Rich because it flows with chocolate and refreshing because it has lots of fruits. A well balanced desert.

## Chocolate Fondue

(6 servings)

- 8 oz. (227 g) semi-sweet chocolate
- 1/3 cup (80 ml) evaporated milk

**Choice of fruits prepared and sliced (bananas, strawberries, apples, pears, etc.)**



Add the chocolate and evaporated milk to a sauce pot, **do not place fondue ceramic casserole on stovetop element**. Melt the chocolate over low heat stirring constantly with a wooden spatula. Once the chocolate is completely melted, transfer to your fondue pot and install it on its base in the center of the table. Light the candle immediately and let the enjoyment begin. Place the sliced fruits on a plate and serve with the fondue. Using a fondue fork, each guest dips the fruit into the chocolate and savours the rich taste.

**Variation 1:** Substitute some of the evaporated milk with a liqueur of your choice (Irish cream, orange liqueur, Tia Maria or Rhum, etc.)

**Variation 2:** Add some miniature marshmallows and some lightly grilled sliced almonds to the fondue.