

Easy Chocolate Fondue

Chocolate fondue for two.

**200G (ABOUT A CUP)
SEMISWEET COUVERTURE
CHOCOLATE DROPS OR
MORSELS (OR USE HALF MILK
CHOCOLATE)**

*(*Note: you can also use
Christmas or Easter moulds,
chopped up into small pieces)*

FOR DIPPING, YOUR CHOICE OF:

**Strawberries
Pineapple
Apple
Banana
Dried mango
Oatmeal cookies
Ginger Snaps
Ladyfingers
Pretzel sticks
Marshmallows**

Place chocolate drops or morsels in a microwave safe bowl. In 15 second increments, warm the chocolate in the microwave and stir thoroughly each time.

It will not take long to completely melt couverture chocolate — do not overheat, otherwise your chocolate may burn.

If you are adding flavours, add them to the melted chocolate and stir to completely combine.

Optional flavours to add to the melted chocolate:

Boozy fondue: 1 tbsp of Baileys Irish cream, Amaretto, Kirsch, or Grand Marnier

Mexican Spice fondue: 1/4 tsp (or to taste) of cinnamon and ancho chili powder

Peppermint fondue: 1/2 tsp (or to taste) of peppermint oil

Transfer melted chocolate to a ramekin or small wide-lidded bowl (or even a coffee mug) with enough room for your dipping items.

Dip your favourite fruits or biscuits into the delicious melted chocolate. And make sure to lick your fingers!

Left over fondue (if there is any) can be reheated and enjoyed again.