



amazing

HOW TO • FONDUE •

you'll need:



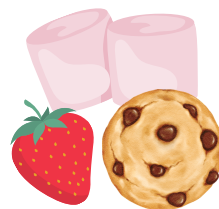
225g chocolate



1 cup cream



1 tsp vanilla extract



Assorted dippers

method:

- Create a double boiler by placing a heatproof bowl over a saucepan with about 1 inch (2.5cm) of simmering water.
- Chop 225g of your preferred chocolate and combine it with 1 cup of heavy cream in a bowl.
- Stir until melted and smooth. Then stir through 1 teaspoon of vanilla extract.
- Remove the bowl from the heat and transfer the chocolate fondue to a serving bowl or fondue pot. Tip: you can rest the bowl over a candle to keep the chocolate warm.
- Serve with your fave dippers! We like fresh berries, bananas, marshmallows, pretzels, cookies and nougat! Serve your dippers on a wooden board or platter with the melted chocolate pot. You could add chopped nuts in a small bowl too.
- Use skewers or forks to coat your dippers in melted chocolate.