

Fondue au Chocolat

This dessert is so popular that it does not even need much information about it. Just in case you've been isolated over the past ten years, it consists of melted chocolate and various things for dipping...



Ingredients (Serves 6 to 8)

2/3 cup half-and-half
12 ounces semisweet chocolate chips or 1 package (2 cups)
2 tablespoons orange-flavored liqueur, kirsch, brandy or half-and-half
Dippers (below)

1. Heat half-and-half and milk chocolate in double boiler over low heat, stirring constantly, until chocolate is melted and mixture is smooth; remove from heat.
2. Stir in liqueur. Pour into fondue pot or chafing dish.
3. Spear Dippers or pound cake cubes with fondue forks; dip into fondue. (If fondue becomes too thick, stir in a small amount of half-and-half.)

Dipper ideas

Dried apricots
Marshmallows
Pound cake cubes

Strawberries
Cookies
Pretzels

Banana slices
Diced apple
Biscotti

Wine Pairing Suggestions

Serve this dish with any one of our

