

Chocolate Fondue

Chocolate Fondue (4 servings)

1 dl (6 tbsp) cream
300 g (10 oz) chocolate (Toblerone or Lindt)
2 tbsp cognac (optional)
40-50 bite-size portions of fruit (apple, pear, pineapple, banana, orange slices), pound cake, bread cubes, cookies



1. Warm the cream in a saucepan. Break the chocolate into chunks, add to the saucepan and melt it, stir until smooth. Add the cognac if desired. It is that simple.
2. Serve in a fondue pot made of stoneware. Dip the fruit, cake, bread, etc. in the fondue to coat the pieces with chocolate, and enjoy.
3. To enhance the flavor of the chocolate, do not serve the fondue too hot.