

Chocolate Fondue

Chocolate fondue is the perfect way to transform any ingredients into sweet, delicious treats.



Main Dish

10 min

Total time

Easy

Difficulty

320

kcal / serving

Ingredients

- 2 oz dark chocolate, chopped
- 1/4 cup heavy cream
- Pinch of sea salt
- Various fruits, pretzels, and other dippers

Steps

- 1 In a small saucepan, gently heat the heavy cream until bubbles form, but don't allow it to boil.
- 2 Add the chopped chocolate to the saucepan and turn the heat off. Stir and allow the residual heat to melt the chocolate and mix with the cream.
- 3 Add a pinch of salt to the chocolate mixture and stir until fully combined.
- 4 Transfer the fondue to a ramekin or suitable bowl, dip your favorite ingredients into the fondue, and enjoy!