



CHOCOLATE FONDUE

Prep: 10 mins – Serves 2 – Quick & Easy

50g condensed milk
100ml cream
50g dark chocolate, broken into chunks
50g milk chocolate, broken into chunks

To serve:

Marshmallows
Grapes
Clementine wedges
Butter cigar cookies

Put the condensed milk, cream and both chocolates into a saucepan over a medium heat and gently melt, while stirring.

Once melted, pour into a bowl and serve with marshmallows, grapes, clementine wedges and butter cigar cookies – dipping them into the melted chocolate to eat.

TIPS:

- You can omit the condensed milk and replace it with regular cream – it won't be as sweet and gooey but still taste great
- For a cheeky extra: add a shot of amaretto or rum to the chocolate fondue

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