



**Makes 4 to 6 Servings**

Use [Chantal® 5 Function Fondue](#) and [Burner Paste](#)

# French Blackberry Fondue



## Ingredients:

- 1 lb Blackberries
- 4 teaspoons of Cornflour
- 1¼ cup of Single Cream
- ⅓ cup of Powdered Sugar
- 3 tablespoons of Framboise  
(or other Raspberry Beer)

## Preparation:

1. Sieve the Blackberries and discard seeds.
2. In the stainless steel pot, mix the cornflour thoroughly with ¼ cup of cream.
3. Slowly stir in the rest of the cream then add powdered sugar and Blackberry puree.
4. Cook over a stove on low heat until smooth and thickened.
5. Light the burner paste and place it on the fondue stand to keep your meal warm.
6. Carefully place the stainless steel pot on top of the fondue stand and stir in the Framboise. Ready to serve.

Best when served with meringues or sugar cookies.