



Makes 5 to 7 Servings

Use Chantal® 5 Function Fondue and Burner Paste



Rich Chocolate Fondue

Ingredients:

- 20 ounces dark, sweet or semi-sweet chocolate
- 1½ cups light cream
- 1¼ teaspoon Vanilla extract

Preparation:

1. Light the burner paste and place it in the fondue stand under the ceramic fondue pot.
2. Break the chocolate into smaller pieces and drop them into the pot.
3. Add the cream and stir gently and continuously until the chocolate is melted and smooth.
4. Stir in the vanilla extract. It is now ready to serve!

Best served with assorted freshly chopped fruit and cheese.