



# CHOCOLATE FONDUE FOR BARBECUE



## QimiQ BENEFITS

- Alcohol stable and does not curdle
- Creamy indulgent taste with less fat
- Reduces skin formation



15



easy

## INGREDIENTS FOR 4 PORTIONS

**250 g** QimiQ Cream Base

**100 g** Milk chocolate, chopped

**100 g** Dark chocolate (40-60 % cocoa), chopped

**1 tbsp** Sugar

**1 tbsp** Grand Marnier

fresh fruit mixture of the season

## METHOD

1. Place the QimiQ Cream Base, chocolate, sugar and Grand Marnier in a fire stable aluminium container, cover and put for 10 minutes on grill.
2. Stir thoroughly with a spoon and serve with fresh fruit.