



CHOCOLATE FONDUE



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients
- Gluten free



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easy

Tips

Refine with a dash of rum.

INGREDIENTS FOR 4 PORTIONS

250 g QimiQ Cream Base

100 g Milk chocolate

100 g Dark chocolate (40-60 % cocoa)

80 ml Milk

METHOD

1. Melt all the ingredients together in a bowl over a water bath. Pour into a fondue pot.