



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 Sauce Base

100 g Milk chocolate, minced

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

1 tbsp Sugar

1 tbsp Grand Marnier

fresh fruit mixture of the season

METHOD

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