



CHOCOLATE FONDUE



QimiQ BENEFITS

- Creamy consistency
- Reduces skin formation
- Alcohol stable and does not curdle



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easy

INGREDIENTS FOR 4 PORTIONS

250 g QimiQ Classic, room temperature

100 g Milk chocolate, melted

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

1 tbsp Grand Marnier

Mixed fresh fruit, seasonal

METHOD

1. Whisk QimiQ Classic smooth and carefully fold in the melted chocolate.
2. Add the Grand Marnier.
3. Pour into the fondue dish and place over the heat.
4. Chop the fresh fruit into edible sized pieces and serve with the chocolate sauce.