



February 2009.

## CHOCOLATE – HAZELNUT FONDUE



### Ingredients:

16 ounces dark, sweet or semi-sweet chocolate

1 ½ cups of cream

1 tsp. vanilla extract

½ cup chopped, toasted hazelnuts

- ❖ Break chocolate squares into smaller pieces and drop them into the fondue pot.
- ❖ Stir in the cream, gently but constantly until the chocolate is melted and smooth.
- ❖ Add vanilla extract and the hazelnuts and stir to combine
- ❖ Use a fondue fork to spear the fruit, and then dip it in the chocolate.

Enjoy!