

Australian Nut Processors

Recipe CHOCOLATE AND NUT FONDUE

Ref No. ANP052

TAKE A TRIP BACK TO THE SEVENTIES WITH THIS RETRO DISH.

INGREDIENTS:

Equal quantities of quality dark chocolate and cream
1 Tblsp Drambuie or similar (optional)
Assortment of fruit; strawberries, grapes, banana, melon, pineapple are ideal
Selection of nuts; **DUCKS MACADAMIAS** (chopped), **DUCKS SLIVERED ALMONDS**, **DUCKS FLAKED ALMONDS (TOASTED)**

METHOD:

In your saucepan carefully bring your cream to the boil. Break the chocolate into evenly sized pieces. Pour boiling cream over the chocolate and allow to stand for a few moments. Whisk to a smooth, liquid consistency, add Drambuie and mix well.

Transfer chocolate to the fondue with the candle lit to keep the chocolate sauce warm. Surround with the various fruit pieces and bowls of assorted nuts; serve with skewers for dipping in the centre of the table.

Serves as many as you like!

