
KITCHEN CONNAISSEUR

Chocolate Mocha Fondue



This quick and easy dessert lets your guests serve themselves! Vary the fresh fruit with the season, being sure to choose pieces that are ripe, yet firm.

ingredients

1 Cup **Chocolate Mocha Sauce**

2 Cups Fresh Seasonal Fruit, such as strawberries, bananas, melon, papaya, apples, plums, star fruit, or mango

instructions

1. Wash and clean the fruit. Arrange it on a serving platter along with tooth picks or fondue dipping forks.
2. Place the Chocolate Mocha Sauce in a dessert fondue pot. Light the candle and allow the chocolate to melt until a smooth consistency (approximately 10 minutes.) Allow guests to dip the fresh fruit into the sauce. Serves 4.