

IMPRESSIVE PAIRINGS

'COCOA VIN' FONDUE

YIELD:
8 SERVINGS
(ABOUT 2 1/3 CUPS/575 mL)

A fun way to entertain with wine is to add a splash to your next fondue! Leftover fondue can be served as a rich chocolate sauce for ice cream, pound cake or waffles.

INGREDIENTS:

- 1/2 cup (125 mL) 35% whipping cream
- 2 tbsp (30 mL) butter
- 1 long strip orange peel
- 1 tsp (5 mL) vanilla extract
- 2 cups (500 mL) dark chocolate chips
- 1/2 cup (125 mL) red wine

METHOD:

Bring cream, butter, orange peel and vanilla to a simmer in a saucepan set over medium-low heat. Simmer for 3 minutes or until fragrant. Remove from heat. Discard orange peel.

Stir in chocolate chips until melted. Stir in red wine until well combined.

Transfer to a fondue pot set over a low flame.

Serve with fondue dippers such as fresh or dried fruit, cubed pound cake, marshmallows, ladyfingers and biscotti. Serve with additional wine.

TIP: Add a gourmet touch by sprinkling flaked sea salt over the top of the fondue just before serving.

Don't have a fondue pot? Simply pour into a bowl to serve. Rewarm in the microwave on medium power for 60 to 90 seconds until fluid again as needed.



PAIR WITH:
SELECTION™
CALIFORNIA ENIGMA