

## Chocolate Fruit Fondue

### Equipment:

Medium sized glass mixing bowl  
Large saucepan, small saucepan  
Whisk  
12 ramekins for serving (4 per table)  
Chopping board  
Sharp knife  
Peeler  
3 serving platters

### Ingredients:

#### Fondue Sauce

600g dark chocolate  
1 cup thickened cream  
1 tbsp. golden syrup

#### Fruit

Fresh seasonal fruit of your choosing; summer fruits may include apricots, cherries, strawberries, melon, blueberries, peaches, banana, or nectarines.

You could also add dried fruit pieces, nuts or marshmallows for an extra treat.

### What to do:

Prepare your fruit.

- Wash and pat all your fruit dry with a clean tea towel.
- Remove the peel or rind from fruits like banana and melon.
- Remove the stones or pips from fruits like apricots, peaches and nectarines and cut into bite sized chunks that you will be able to skewer easily.
- Arrange the prepared fruit pieces onto 3 serving platters, distributing them evenly between each.

To make the sauce:

- Heat cream in a saucepan over medium heat until almost boiling.
- Stir in the golden syrup.
- Break chocolate up into smaller pieces and place in a heatproof glass bowl.
- Pour hot cream mixture over chocolate. Stir with a metal spoon until melted and smooth.
- Divide the chocolate mixture evenly between the ramekins for serving.
- If the chocolate does not fully melt and the mixture has cooled too much, you can reheat it in the microwave for a minute if necessary.

To serve:

- Place a bowl of fruit and 4 ramekins of fondue sauce on each table, for dipping. You will each need a wooden satay stick to spear your fruit pieces!

*Although we love to share our food with our friends, please remember not to 'double dip'!*