

QUICK CHOCOLATE FONDUE



Preparation : 20 min - **Resting :** - - **Cooking :** - - **Equipment :** Mill attachment

Ingredients : 4

- 125 g dark chocolate - 10 g icing sugar - 200 ml single cream

1. Break the chocolate into small pieces and melt in a bain-marie with the single cream.
2. Transfer this mixture to the mill bowl, add the icing sugar and close carefully. Turn the selector to 2 and blend for 1 minute.
3. Serve this sauce lukewarm with fresh fruit.