



## Chocolate Fondue With Fruit Skewers

### Overview

Servings: 4

## Ingredients

### Fruit:

8 Strawberries  
1 Apple  
2 Tangerines

### Fondue:

250g Dark Cooking Chocolate -  
Min. 45% Cocoa  
 $\frac{1}{2}$  Teaspoon Black Pepper - Freshly Ground

### In Addition:

Kebab Skewers

## Methods

1. Wash the strawberries, remove the stalks and pat dry. Peel and core the apple and cut into pieces. Peel the tangerines and divide into sections.

2. Thread the fruit onto kebab skewers and place to one side.

3. Break the cooking chocolate up into pieces. Heat in a pan at setting 1 until the chocolate has melted. Stir occasionally. Lastly, add the pepper and stir with a wooden spoon.

4. Serve the chocolate fondue hot with the fruit skewers.

Tip: Different fruit can also be used for the skewers, depending on the season.