

Choco Fever Dream

Creme Fraiche Semi-Sweet Chocolate Fondue

10 min Prep time	**15 min** Cook time	**25 min** Total time
4 Servings	**Easy** Difficulty	**French** Cuisine

Ingredients

Main Ingredients

- [ ] 200 g semi-sweet chocolate, chopped
- [ ] 100 g crème fraîche
- [ ] 1 tbsp unsalted butter
- [ ] 1 tsp vanilla extract
- [ ] A pinch of sea salt

For Dipping

- [ ] Fresh strawberries, washed and dried
- [ ] Banana slices
- [ ] Cube-sized pieces of pound cake
- [ ] Marshmallows

Instructions

1. Place the butter in a heavy-bottomed saucepan over low heat; let it melt slowly.
2. Add the chopped chocolate, stirring constantly until smooth and fully incorporated.
3. Reduce the heat to very low, whisk in the crème fraîche until the mixture becomes glossy and uniform.
4. Stir in vanilla extract and a pinch of sea salt; keep the fondue warm on a low flame.
5. Arrange the fruit, cake, and marshmallows on a platter; serve with the fondue pot placed in the center.

Nutrition per serving

340 kcal	4 g	30 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the fondue starts to thicken, add a teaspoon of warm water and stir gently.
- Use a wooden spoon for stirring to avoid metal taste.
- Feel free to experiment with a dash of espresso powder for an extra depth.