

Choco Fever Dream

Spicy Chocolate Fondue for Two – Easy Dessert

10 min Prep time	**10 min** Cook time	**20 min** Total time
2 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 200 g dark chocolate (70% cacao), chopped
- [ ] 100 ml heavy cream
- [ ] 1/4 tsp chili powder or cayenne
- [ ] Pinch sea salt
- [ ] 1 tsp honey or maple syrup
- [ ] Assorted fresh fruit (strawberries, banana, pineapple), washed and sliced

Optional Add-ins

- [ ] A splash of vanilla extract
- [ ] A few crushed pink peppercorns for garnish

Instructions

1. Set a small saucepan over low heat and warm the heavy cream just until it begins to steam; do not let it boil.
2. Add the chopped dark chocolate to the warm cream, stirring gently until fully melted and smooth.
3. Stir in the chili powder, sea salt, and honey; taste and adjust the spice level if you prefer more heat.
4. Transfer the fondue to a warming bowl or fondue pot, keep on a low flame, and arrange the fresh fruit around the edge.
5. Dip fruit into the warm chocolate, savor the contrast of sweet, tart, and a gentle kick of spice.

Nutrition per serving

380 kcal	5 g	34 g	24 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the fondue becomes too thick, whisk in a teaspoon of additional cream.
- Avoid high heat; it can cause the chocolate to seize.
- Feel free to experiment with a pinch of smoked paprika for an earthy nuance.