



Long Livo

Crème Fraîche Semi-Sweet Chocolate Fondue

10 min

Prep time

4

Servings

15 min

Cook time

Easy

Difficulty

25 min

Total time

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

Calories

4 g

Protein

30 g

Carbs

22 g

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.