



Long Livo

Spicy Chocolate Fondue for Two – Easy Dessert

10 min

Prep time

2

Servings

10 min

Cook time

Easy

Difficulty

20 min

Total time

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

Calories

5 g

Protein

34 g

Carbs

24 g

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.