

# Chocolate Fondue

By Lemon Drop from A Recipe Reborn

- Chocolate Prep time: 5 minutes
- Cook time: 5 minutes
- Yields 2 servings

## Chocolate fondue

US	Ingredients	Metric
6 oz (approximately 1 cup)	dark chocolate chips	170 g
2/3 cup	heavy cream	
1 tbsp	optional: liqueur of your choice	15 mL
	fruit	
	marshmallows	
	nuts	

1. Pour the cream into a small sauce pan then set it over low heat.
2. When the cream begins to bubble around the edges, remove it from the heat.
3. Add the chocolate, let it melt for 3 minutes then stir it until smooth.
4. Stir in the liqueur, if you are using it.
5. Transfer the mixture to a fondue pot to serve, or a metal bowl set over a pot of hot water.
6. Dip fruit, marshmallows and nuts into the chocolate and enjoy.

## Homemade marshmallows

US	Ingredients	Metric
½ cup	powdered sugar	60 g
½ cup	corn starch	60 g
	vegetable oil spray	
3 envelopes	powdered gelatin	22 g
1 cup	water, divided	240 mL
1 + ½ cups	granulated sugar	330 g
1 cup	light corn syrup	300 g
¼ cup	maple syrup	85 g
1 tsp	kosher salt	6 g
2 tsp	vanilla extract	5 g

1. Mix the corn starch and the powdered sugar together.
2. Spray a 9x9"/23x23 cm pan with vegetable oil spray, then dust it liberally with the sugar starch mixture. Shake out the excess and set the pan and the mixture aside for later.

3. In a large bowl, stir together the gelatin with half of the water and set it aside. If you are using a stand mixer, use the stand mixer bowl.
4. In a medium sauce pan, stir together the remaining water, granulated sugar, syrups and salt. Set the heat to medium-high and using a candy thermometer, bring it to 240°F/115°C, about 10 minutes. Do not stir.
5. Using a stand mixer or hand mixer set to low, slowly stream the sugar mixture into the bloomed gelatin down the inside of the bowl. Set the speed to high and beat until the mixture thickens, about 4 minutes.
6. Add the vanilla extract and beat for another minute.
7. Pour the mixture into the prepared pan and allow it to set uncovered overnight or about 12 hours.
8. Dust the surface of the marshmallow and remove it from the pan.
9. Oil and dust a sharp knife with the sugar starch mixture, then cut the marshmallows into pieces.
10. Toss the cut marshmallows in the sugar starch mixture.

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