



## Chocolate Fondue

*Featuring: Delavignes Balsamic Condimenti*

### You Will Need:

2 cups heavy cream	1 Tablespoon Delavignes Balsamic Condimenti
1 lb semi-sweet chocolate chips	Crockpot or Fondue pot
1 Tablespoon high quality vanilla extract or vanilla paste	Suggested dippers: fresh fruit, marshmallows, Rice Krispie Treats

### Instructions:

Fill the bottom third of a large saucepan with water and heat to a simmer. Place a large metal bowl on top and add heavy cream.

When cream feels hot to the touch add the chocolate chips.

Whisk until smooth; whisk in vanilla & brandy. Add chocolate to a fondue pot on low flame, or crock pot on high (be sure not to burn the fondue, as temperatures can vary).

Serve with a platter or your favorite dippers, enjoy!

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