

## Chocolate Inspirations Classic Vegan Chocolate Fondue

### Ingredients:

- 1/2cup (4 oz) Vegan milk of choice – i.e. Almond Milk, Rice Milk, Soy Milk, Mimic Creme
- 8 ounces (1/2 lb) good quality couverture dark chocolate \*\*\* not chocolate chips
- 1 tablespoon of pure vanilla, Cognac, liqueur, brandy, or cabernet sauvignon
- Optional – 1 Tbls margarine (room temperature)

### Directions:

- In a microwave-safe plastic bowl – Tip: If you have a large plastic pitcher – this works very well for pouring your mixture into the fondue pot.
- Add cream and chocolate pistoles (or chopped chocolate) to the bowl.
- Heat together vegan milk and chocolate in microwave for 1 minute.
- Take out of microwave and stir to blend totally – blend by stirring in the center in small concentric circles, as the mixture begins to emulsify, widen the circle as you stir, continue to stir until the mixture has emulsified, and has a thick velvety appearance.
- If adding margarine, add room temperature margarine and stir to blend totally.
- Add flavoring of choice and stir again to blend.
- Transfer to a fondue pot with a flame underneath or electric fondue pot, set on low.
- Stir mixture occasionally (from bottom to top, so heat remains uniformly)

### What to Dip:

- Strawberries, Bananas, Peaches, Pineapple, Mango, Apples, Pears, Cherries, Angel food cake, Pound cake, Biscotti, Cookies, Muffins, Doughnuts, Marshmallows, Mini-Pretzels, Potato Chips (thick cut such as Ruffles or Pringles)

### Cooking & Serving Tips:

- Use the best chocolate you can find. If the chocolate is poor quality, the fondue may not taste that great. Conversely, a great tasting chocolate will make a wonderful fondue.
- After you have stirred the vegan milk and chocolate to blend, and small pieces of unmelted chocolate remain, they will melt out quickly once they are in the fondue pot. If there are larger pieces that remain unmelted, place the mixture back in the microwave but heat for only an additional 10 seconds. Stir, and follow remaining steps for fondue.
- If the fondue is a little too thick, add an additional 1-2 tablespoons of vegan milk.
- Once the fondue is in the pot, remember to stir occasionally from bottom to top, to make sure the fondue does not burn. **Do not allow the fondue to start bubbling.**