

Chocolate Dipping sauce for fruit

100g chocolate – dark, milk or white depending on preference

½ pint/250ml approx double cream

Optional extras – grated orange rind, vanilla extract, splash of alcohol (brandy, cointreau, baileys, tia maria, Malibu) etc all work well

Optional decoration – chocolate of a different colour, (ie 20g of dark choc in a white choc dip or 20g of white choc in a dark choc dip)

Fruit selection for dipping

- 1 Put the chocolate in small batter bowl and microwave on medium stirring regularly until melted
- 2 Add the cream a little at a time and mix well with each addition, the chocolate will thicken the cream, keep adding cream until you reach the desired thickness
- 3 Chop fruit and arrange fruit around dip in bowl (simple additions small square bowls) or on individual plates for serving
- 4 Melt and drizzle on contrasting chocolate in swirls or spirals or zig-zags, pull with cocktail stick to create patterns