

ADULT CHOCOLATE FONDUE

Serves 6

Ingredients

- 215g (1 cup) vanilla ice-cream
- 30g (3 tbsp) toasted coconut
- 500g dark chocolate, finely chopped (you can also use milk or white chocolate)
- 215ml (1 cup) cream
- 1 punnet strawberries, 1 banana, 2 kiwi fruit, 1 nashi pear or any other seasonal fruit of your choice
- 1 packet (approx 250g) sponge finger biscuits
- 1 packet (approx 250g) liquorice
- ½ packet marshmallows
- 60ml (3 tbsp) Grand Marnier, Cointreau or Frangelico



Method

The day before serving, use a parisienne scoop to scoop small balls of vanilla ice-cream. Roll them in the toasted coconut and place on a metal tray lined with baking paper. Put the balls back into the freezer so they will be solid and firm when serving. To make the fondue, place the chocolate and cream in a bowl and gently melt over a double boiler. While the chocolate is melting, cut the fruit into bite-sized pieces. Pour the melted chocolate into a fondue pot or a bowl. Surround with the chopped fruit, sponge fingers, liquorice and marshmallows, leaving a space for the ice-cream balls. Soon before serving, pour in the Cointreau, Grand Marnier or Frangelico into the chocolate fondue and mix. At the last minute, add the ice-cream balls and serve.

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