



## DRIED FRUIT AND NUT FONDUE

*The ideal dessert to make any after-dinner gathering with friends a special one. Any kind of fruit or nut can be added at the last minute, or it can be prepared in advance and presented on a nice serving dish.*



### INGREDIENTS:

**200 g** Emilia dark chocolate  
**some** Assorted dried fruit and nuts:  
apricots, prunes, walnuts, almonds,  
hazelnuts, dates, roasted chestnuts



Difficulty  
EASY



Preparation  
10 min



Portions  
4/6

**1** Melt the chocolate in a double boiler, then pour into a fondue set to maintain its temperature. Make an incision in the chestnut shells, then roast in a chestnut roaster.

### TIP

This very simple recipe is perfect for meeting up with friends after dinner or to make a winter afternoon with the family truly unforgettable.

**2** Cut the fruit and nuts into pieces and arrange them on a nice porcelain tray, bring to the table.

**3** Each diner can dip the fruit and nuts in the melted chocolate with the fondue forks to taste each pairing.