
FONDUE
PARTY
PLANNER
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Fondue Party Planner

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MILK CHOCOLATE FONDUE RECIPE

Creamy milk chocolate makes this fondue a real crowd pleaser. For best results, use a high quality chocolate. Serves 10-12.

Ingredients

- 1 ¼ cups heavy cream
- 1 teaspoon vanilla
- 2 Tablespoons unsalted butter
- 12 ounces Milk Chocolate baking bar, broken into 1-inch pieces

Directions

1. Combine all ingredients in a Fondue pot. Heat on the "Warm" setting, stirring occasionally, until the chocolate is completely melted and smooth.
2. Serve the fondue warm.

If you do not have a fondue pot, you can make do with a saucepan. Use the following directions to make fondue on the stovetop.

Alternate Stovetop Directions:

1. Combine milk, vanilla and butter in a medium saucepan. Bring mixture to a simmer on medium heat. Remove from heat and stir in the chocolate pieces until they are completely melted and smooth.
2. Transfer mixture to a serving bowl and serve immediately, while fondue is warm.

Fondue Dippers Suggestions

Fruits

Strawberries
Sliced Bananas (try them frozen, too)
Large, Seedless Orange Sections
Pineapple Chunks
Cherries
Grapes
Cantaloupe Cubes
Raspberries
Sliced Apples
Sliced Pears
Dried Mango Slices

Non-Fruits

Cake (cut into cubes)
Pretzel Rods or Sticks
Cookies
Biscotti
Marshmallows
Cream Puffs

Tips for Preparing, Serving and Clean-Up

Before the Party:

Buy high quality chocolate for fondue. Fondue tastes much better made with a rich, quality chocolate.

Cut fondue dipping foods (fruits, cakes, etc) into bite-sized portions so they are easy to eat.

Wash fruits before slicing, but make sure all foods for dipping are completely dry or the fondue will slide right off.

Not enough dipping forks on hand? Buy bamboo skewers. They an inexpensive one-use option for your guests.

Provide small plates. People can remove dipped foods from their forks to a small plate and eat from there.

During the Party:

Keep a wire mesh ladle handy for scooping out food that gets dropped into the fondue. Otherwise, dropped food could burn or otherwise affect the taste of the fondue.

Worried about double dippers? Serve individual portions of fondue in small bowls or provide plenty of extra forks or one-use skewers..

Set out a container of wipes for guests to use as needed to clean up any spills, messy hands, faces, etc. Clean-up with wipes is much easier than a dry napkin.

After the Party:

Remove your fondue pot from the heat source. Fill the pot with hot, soapy water and allow to soak for 30 minutes to overnight. Empty the water and use a wet sponge to remove any remaining food residue. Rinse and dry.

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The Proper Way To Eat Fondue

The first and most important rule to follow when you eat fondue is to NEVER EVER DOUBLE DIP!

Fondue is served in a shared pot, so no double-dipping allowed. This minimizes the spread of germs and is a common courtesy to everyone.

You may dip each piece of food into the fondue only once. You may not take a bite out of your dipped food and dip it again. Follow the First Rule of Fondue and everyone will be happy.

How To Dip:

When you are ready to dip, grab a fondue fork and completely skewer a piece of food. Make sure the food is completely skewered so that there is less risk of it falling off into the pot.

Next, dip your food into the fondue and give it one to two swirls. Eat the food (being careful that your lips do not touch the fork if you will be dipping with it again.) If the food is too hot to eat, use a fork to remove it to a small plate until it is cool enough to eat.

Tradition suggests that only one person dips in the fondue pot at a time, and dipping proceeds in a clockwise or counterclockwise fashion so everyone gets a turn.

If a piece of food gets dropped in the pot, use a wire mesh strainer or clean fondue fork to get it out.