

Blood Orange Dark Chocolate Fondue

INGREDIENTS:

- 1 lb. dark chocolate chips or whole bars chopped coarsely
- 1 cup heavy cream
- 1/2 cup milk
- 2 tablespoon D'Olivo Blood Orange Fused Olive Oil
- 1 tablespoon fresh orange zest
- 1 teaspoon vanilla extract
- Pinch kosher salt
- 2 tablespoons D'Olivo Tangerine Dark Balsamic or Traditional Balsamic
- Cookies, Fruit, marshmallows, or pound cake, for serving
- Special equipment: 6-quart slow cooker

DIRECTIONS:

Heat a 6-quart slow cooker with insert on high until hot. Combine the chocolate, cream, milk, vanilla, salt and D'Olivo Blood Orange Olive Oil in the hot insert. Cover and cook on high for 30 minutes.

Then, whisk the ingredients together and set on low. Whisk in the balsamic just before serving.

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