
 40 minutes

 2 people

*For chocolate fondue:*  
400g chocolate, roughly chopped,  
150ml double cream,  
75ml milk.

*For serving:*  
Macarons,  
Brioche Rolls, cubed  
Fresh bananas, coined,  
Strawberries,  
Marshmallows.

#valentinesday

#brioche

## Macaron Chocolate Fondue

1. Pour the milk and cream into a pan and heat gently. Remove from the heat before it boils and stir in the chocolate. Continue stirring until the mixture is smooth and thick.
2. Transfer the mixture to a warm heatproof bowl. If the chocolate fondue starts to set then place the bowl over a pan of simmering water and stir until smooth.
3. Set out the fruit, brioche pieces, macarons and marshmallows out around the bowl for a delicious centrepiece.