

## The Ultimate “Death by Chocolate” Fondue

### Fondue

Half pound dark gourmet chocolate  
One pint Heavy Whipping Cream  
2 oz brewed espresso or 2 teaspoons instant coffee (not brewed)

### Dipping Treats

Wooden Skewers  
Fresh fruits  
Shortbread cookies  
Marshmallows  
Pound cake etc.  
Pretzels – long rod version is the best

### Wine

Your choice of Corbett Canyon Red Wines

Step 1: Soak wooden skewers in warm water for 30 minutes prior to using

Step 2: In a saucepot or a fondue pot, heat chocolate and heavy whipping cream using medium to low heat. Use a whip to continually blend the mixture. Do not let mixture stand on heat without stirring, as it will burn. Once melted, serve immediately with dipping treats below

Step 3: Dry wood skewers and attach dipping treats. Almost anything is great with “Death by Chocolate.” Some of our favorites are detailed below:

- Fresh strawberries, extra large blackberries, bananas, kiwi, star fruit, extra large raspberries
- Dried fruit such as apricots, banana clips
- Pound cake, sugar cookies, Oreos®, Biscotti, shortbread cookies
- Pretzels, Marshmallows