

Reduced Sugar Raspberry-Chocolate Fondue

Ingredients:

8 ounces bittersweet chocolate

1/4 cup sweetened condensed milk

1/2 cup whole milk

1 cup Julianna's Delectible Fruit Reduced Sugar Raspberry Jam

Candy thermometer

Fondue pot or serving dish

Skewers

Directions:

1. Using a serrated knife, finely chop the chocolate into 1/4-inch pieces and place it in a medium heatproof bowl.

2. Bring the milks to a boil in a small saucepan over medium heat. Pour over the chopped chocolate. Tap the bowl on the counter to settle the chocolate into the cream, then let it sit for 1 minute. Using a rubber spatula, slowly stir in a circular motion, starting from the center of the bowl and working out to the sides. Stir until all the chocolate is melted, about 2 minutes.

3. When the chocolate has melted, insert a thermometer. When the temperature reaches 98°F, add and stir to incorporate. Serve the fondue immediately or let it cool, cover it with plastic wrap, and store it at room temperature overnight. To reheat, place a bowl of fondue over a saucepan half full of simmering water, creating a double boiler, and stir continuously until melted, about 5 minutes. Do not let the temperature exceed 100°F when reheating, or the ganache can break. The fondue will also keep for up to 2 weeks in the refrigerator.

Yield: 2 cups, serving 6.

Some fruits to dip include:

- Fresh apple wedges
- Dehydrated apple chips
- Fresh pear wedges
- Fresh Strawberries
- Kiwi Chunks
- Grapes
- Bananas
- Fresh cherries
- Moist Yellow Cake, cubed

This Recipe was supplied by Chef Julianna Wesolek, for Julianna's Delectible Fruit, Inc
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